



Pineapple Yeast Rolls

INGREDIENTS

Dough:

1 packages (2 1/4 teaspoons) active dry yeast
1 cup skim milk
1/2 cup sugar
1 large egg
3 tablespoons butter, softened
1/2 teaspoon salt
3 3/4 cups all-purpose flour

Filling:

1/2 tablespoon butter
1/2 tablespoon all-purpose
1/4 cup orange juice
1/2 cup unsweetened crushed pineapple, drained
2 tbsps. 2 tsps. sugar
1/2 tablespoon grated orange zest
1/8 teaspoon salt

Glaze:

3/4 cup confectioners' sugar
1 tablespoon milk
1/8 teaspoon vanilla extract

DIRECTIONS

1. Put the first 7 ingredients (listed under 'Dough') in the bread machine pan in the order recommended by the manufacturer. Select dough cycle and start the machine. When the dough cycle is done, remove the dough.
 2. While the dough is in the bread machine, prepare the filling. Melt butter in a small saucepan. Stir in flour until smooth. Add the orange juice, pineapple, sugar, orange zest and salt. Bring to a boil; cook and stir over medium heat for 2 minutes or until thickened. Remove from the heat; cool.
 3. Punch dough down. Turn onto a lightly floured surface. Roll out into a 24x12-in. rectangle. Spread filling over dough to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 15 slices. Place cut side down in a 13x9-in. greased baking pan.
 4. Bake at 350° for 35-40 minutes or until golden. Remove from pans to wire racks to cool. Combine glaze ingredients; drizzle over rolls.
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