**Sweet rolls**

Prep: 10 minutes Rising: 30 minutes Baking: 15 minutes

Makes: 4 good-sized rolls Pairs with: morning coffee or tea, breakfast sausage

Rolls:

3 tablespoons unsalted butter, melted

1 cup warm whole milk

2 tablespoon honey

Pinch of salt

1 egg

2 teaspoons active dry yeast

2 cups all-purpose flour

Frosting:

2 tablespoons cream cheese, softened

1 tablespoon unsalted butter,

softened

½ cup powdered sugar

2 tablespoons heavy cream

To make the rolls:

Preheat the oven to 350°F. In a large bowl, combine the butter, warm milk, and honey, stirring until the honey has dissolved. Add the salt and yeast, followed by the egg and flour, and mix completely until you have a smooth batter.

Spoon evenly into four 5-inch miniature Bundt pans. Allow to **rise** for just 30 minutes, then bake for 15 minutes, until a toothpick inserted in the rolls comes out clean.

To make the frosting:

﻿﻿﻿While the rolls bake, cream together the cream cheese, butter, and powdered sugar in a small bowl. Gradually add just enough heavy cream to get a smooth, thick icing that barely runs off a spoon.

﻿﻿﻿When the rolls are finished baking, allow to cool for 5 minutes in the pan, then tip out onto a cooling rack. When they are completely cooled, spoon the icing over the tops of the rolls, letting it run down the sides a little.