

PB & J Rolls



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Pillowy soft dough filled with gooey peanut butter and homemade berry jam. Covered with creamy peanut butter cream cheese frosting they are ooey and gooey.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free salted butter of choice
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder

Filling

- 75g dairy free butter of choice, softened
- 75g peanut butter, smooth and slightly salted
- 200g light brown sugar
- 200g berry jam, store bought or homemade

Frosting

- 65g dairy free butter

Instructions

1. In a saucepan, whisk together the milk, sugar and butter over medium heat. Heat until the butter has melted and then remove from the heat. Leave to cool to 37 - 39 degrees, or similar to a warm bath.
2. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
3. In a large bowl, add 600g of the flour and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
4. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
5. Whilst the dough is rising, make the filling.
6. In a small bowl, add the soft butter and peanut butter. Add in the brown sugar and gently press in using a fork. Mix until you have a spreadable paste. Set aside.
7. Remove the cover of the risen dough and add the remaining flour. Gently knead the dough (either in a stand mixer with a dough hook

- 130g dairy free cream cheese
 - 1 tsp vanilla bean extract
 - 130g icing sugar
 - 60g peanut butter, smooth and slightly salted
- or by hand) adding additional flour as necessary, just until the dough loses its stickiness.
8. Transfer to a lightly floured surface and roll the dough out into a large rectangle.
 9. Spread the butter over the dough followed by the jam.
 10. Cut the dough into 6 pieces for giant rolls, or 9 for smaller rolls. Roll tightly.
 11. Place the rolls in a lined and greased tin then cover and leave to rise again in a warm place for 45 minutes.
 12. Remove plastic wrap. Bake the rolls at 180°C for 25-30 minutes, until golden brown.
 13. Whilst the rolls are baking make the frosting. In a stand mixer whisk the ingredients together until creamy.
 14. Remove the rolls from the oven and cover the rolls whilst still warm with the frosting. Leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.

