**Rosemary Citrus Rolls** – Makes 12 rolls

* 12 tbsp (1 ½ sticks) unsalted butter, at room temperature
* 1/3 cup light brown sugar, slightly packed
* zest of ½ large orange
* zest of ½ lemon
* ½ cup of pine nuts, toasted
* 1 package (17.3 ounces/ 2 sheets) frozen puff pastry, defrosted

For the filling:

* 2 tbsp unsalted butter, melted and cooled
* 2/3 cup light brown sugar, lightly packed
* zest of ½ large orange
* zest of ½ lemon
* 1 tbsp fresh rosemary, chopped
* 1 tsp ground cinnamon
* 1 cup dried cranberries

1. Preheat oven to 400 degrees. Place a 12-cup standard muffin tin on a sheet pan lined with parchment paper.
2. Toast pine nuts in a dry sauté pan for 3 minutes, until golden brown.
3. Combine 12 tablespoons of butter, 1/3 cup brown sugar, and ½ the zest of an orange and ½ the zest of a lemon using an electric mixer until well mixed.
4. Spoon 1 tbsp of butter mixture into the bottom of each muffin cup. Top with a sprinkle of toasted pine nuts.
5. Combine 2/3 cup brown sugar, rosemary, remaining orange and lemon zests, and ground cinnamon.
6. Lightly flour your workspace (wooden board or clean countertop). Unfold 2 sheets of puff pastry and brush with melted butter.
7. Leaving a 1-inch border around the pastry, sprinkle each sheet with rosemary-brown sugar mixture evenly. Add ½ cup of cranberries to each sheet.
8. Starting with the end nearest to you, roll the pastry (like a jelly roll) snug but not tight (don’t crack the puff pastry!). Finish the roll seam side down.
9. Trim the ends of the rolls and slice the remainder of the roll into 6 equal pieces (about 1.5 inches wide).
10. Repeat steps 8 and 9 with the second sheet of prepared pastry.
11. Place each piece, spiral side up, in each muffin cup, 12 in total.
12. Bake for 30 minutes until the rolls are golden brown and firm to the touch.
13. Allow to cool for ONLY 5 minutes, then invert the rolls onto parchment paper using a spoon and cool completely.