



Pineapple Upside Down Cake Sweet Rolls

(This recipe uses a stand mixer with paddle and dough hook attachments)

Ingredients:

- 1 cup Warm Milk
- 1 tbsp Sugar
- 1 packet Yeast
- 1/2 cup Butter
- 1/2 cup Granulated Sugar
- 1/4 cup Brown Sugar
- 2 Eggs
- 4 cups All Purpose Flour

Filling Ingredients:

- 1 cup Brown Sugar
- 3 tbsp Ground Cinnamon
- 1 20 oz can Crushed Pineapple
- 5-10 Maraschino Cherries, sliced

Frosting Ingredients:

- 1/4 cup Butter
- 1/2 cup Cream Cheese
- 3 tbsp Pineapple Juice/Heavy Syrup
- 1 cup Powdered Sugar

Directions:

Combine warm milk, 1 tbsp granulated sugar, and yeast in a small bowl. Set aside.

Cream butter, sugar, brown sugar, and eggs with your mixer using the paddle attachment. Slowly mix in 2 cups of flour.

Switch to your dough hook attachment. Pour in the yeast mixture all at once. Add remaining 2 cups of flour. Knead dough on a 1-2 speed setting until the flour is fully incorporated (about 3 minutes).

Transfer dough into a lightly oiled large bowl. Cover with plastic wrap and allow to rise in a warm place for 1 hour.

Prepare filling before rolling dough.

Slice cherries. Drain pineapple, reserve liquid, set aside.

Mix Brown Sugar and Cinnamon together, set aside.

After dough has risen for 1 hour, roll dough on a floured surface into a large rectangle. Top with pineapple and cinnamon sugar mixture. Add cherry slices randomly.

From the long side, roll your dough tightly.

Starting at the middle, cut dough log into 1 inch thick rolls with a dough scraper or floss.

Lightly grease two round pans. Divide your rolls in half, place half in each dish. Allow to rest in a warm place for 30 minutes before baking.

Heat oven to 350 degrees.

Bake rolls for 25-30 minutes.

Prepare your pineapple cream cheese frosting by combining butter, cream cheese, pineapple juice/syrup, and powdered sugar. Mix until smooth. Set aside.

Top each warm roll with frosting before serving.

Recipe Presented By:

