



## White Chocolate Macadamia Nut 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:

- 3 cups White Chocolate Chips
- 2 tbsp shortening
- 1 cup chopped macadamia nuts

### Frosting Ingredients:

- 1/4 cup Butter
- 1/2 cup Cream Cheese
- 1-2 cups Powdered Sugar
- 1/4 cup macadamia nuts

## 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.

{DON'T PREPARE FILLING YET! Roll dough before melting the white chocolate!}

After dough has risen for 1 hour, roll dough on a floured surface into a large rectangle.

In a microwave safe bowl, melt 2 cups of white chocolate chips and 2 tbsp shortening for 30 seconds. Stir and repeat. Stir well until smooth. If lumps remain, return to the microwave for 10 seconds, stir well.

Smooth melted chocolate across your sweet roll dough. Scatter remaining 1 cup white chocolate chips and macadamia nuts on top of the melted chocolate.

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 cream cheese frosting by combining butter, cream cheese, and powdered sugar. Mix until smooth. Set aside.

Once the rolls are baked, top each with frosting and garnish with remaining macadamia nuts. Serve warm.

Recipe Presented By:

