

Strawberry Cheesecake Sweet Rolls

Ingredients

Dough

- ½ c + ⅔ c cold milk, divided
- 3 Tbsp + 2 ½ c bread flour, divided
- 1 tsp salt
- 2 Tbsp sugar
- 2 tsp instant yeast
- 4 Tbsp butter, softened

Strawberry Filling

- 1 lb strawberries, sliced
- 1/3 c granulated sugar
- 1 Tbsp lemon juice (~½ lemon)

Cheesecake Filling

- 8 oz cream cheese, softened
- 5 Tbsp sugar
- 2 tsp cornstarch
- ½ tsp flour
- 1 Tbsp sour cream
- 1 egg yolk, lightly beaten
- ¼ tsp vanilla extract



Frosting

- 1 c butter, softened
- 4 oz cream cheese, softened
- 3 c powdered sugar
- 1 tsp vanilla extract
- ¼ tsp salt

Graham Cracker Streusel

- ½ sleeve graham crackers (4 ½ crackers)
- ⅛ tsp cinnamon
- 1 ½ Tbsp brown sugar
- 3 Tbsp butter, melted
- ¼ tsp vanilla extract

Instructions

🍓 Dough

- 1) **Prepare the Tangzhong:** Combine ½ cup milk with 3 Tbsp flour. Stir until lump-free. On medium heat, cook for 1-3 minutes, stirring occasionally until it thickens into a paste. Remove from heat and add to the bowl of a stand mixer while warm.
- 2) **Make the dough:** To the tangzhong, add the following ingredients in this order: ⅔ cup cold milk, 2 ½ cups flour, 2 Tbsp sugar, 1 tsp salt, 2 tsp instant yeast, and 4 Tbsp softened butter.
- 3) **Knead:** Mix the dough on low speed for 10 minutes.
- 4) **Rise:** Transfer the dough ball to a greased bowl and cover with a clean kitchen towel. Let rise for 1 - 1 ½ hours, or until the dough has approximately doubled in size.

🍓 Strawberry Filling

1) While the dough is rising, mix together the 1 lb sliced strawberries, $\frac{1}{3}$ cup sugar, and 1 Tbsp lemon juice. Bring to a boil then reduce and simmer for 20 minutes. Let cool, then refrigerate until assembly.



🍓 Cheesecake Filling

- 1) Mix together the 5 Tbsp sugar, 2 tsp cornstarch, and $\frac{1}{2}$ tsp flour in the bowl of a stand mixer.
- 2) Add the 8 oz cream cheese and mix until smooth.
- 3) Stir in the 1 Tbsp sour cream.
- 4) Mix in the egg yolk and $\frac{1}{4}$ tsp vanilla extract. Scrape down the sides and bottom of the bowl and mix to ensure it is fully combined.

🍓 Cream Cheese Frosting

- 1) Beat together the $\frac{1}{2}$ cup butter and 2 oz cream cheese until creamy and well-combined.
- 2) Slowly add the 1 $\frac{1}{2}$ cups powdered sugar, scraping the sides and bottom of the bowl occasionally. Stir in the $\frac{1}{2}$ tsp vanilla extract.

🍓 Graham Cracker Streusel

- 1) In a food processor, pulse $\frac{1}{2}$ sleeve graham crackers. There should be mixture of fine and medium-sized crumbs. Add the $\frac{1}{8}$ tsp cinnamon and 1 $\frac{1}{2}$ Tbsp brown sugar. Pulse several times to disperse.
- 3) Add the 3 Tbsp melted butter and $\frac{1}{8}$ tsp vanilla extract and pulse until the butter coats the crumbs and they begin to stick together.
- 4) Spread onto a baking sheet and bake for 10 minutes at 350°F.

🍓 Assembly

- 1) After the dough is done rising, roll it out into a rectangle (~11 in x 15 in). Spread the strawberry filling and half of the cheesecake filling in even layers. Reserve the other half of the cheesecake filling.
- 2) Starting on the long side, roll the dough carefully. Try to retain as much of the filling as possible.
- 3) Freeze the log for 15-20 minutes. This sets the filling and prevents it from leaking out while cutting the rolls and makes them easier to handle.
- 4) Remove the log from the freezer. Using a sharp knife or dental floss, cut the rolls and place them in a greased 9 x 13 baking dish.
- 5) Using either a spatula or piping bag, spread the remaining cheesecake filling in-between the swirls of the rolls.
- 6) Preheat the oven to 350°F. Cover the rolls with a clean kitchen towel and let rise for 30 minutes.
- 7) Uncover and bake for 25-30 minutes, or until the rolls turn golden brown and the cheesecake filling appears set. Note: this is the baking time for a glass pan; if using a metal pan, keep a close eye, as the bake time will likely be reduced.
- 8) Let cool completely before adding the frosting and streusel. Enjoy warm or store in the fridge for later.