



Chocolate-Cherry-Cream Cheese Cinnamon Rolls

READY IN



10 min.

SERVINGS



100

CALORIES



90 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 0.8 cup firmly brown sugar packed
- 8 oz cream cheese softened
- 6 oz cherries dried
- 100 servings flour all-purpose
- 26.4 oz biscuits frozen
- 1 teaspoon ground cinnamon
- 3 tablespoons milk
- 1 cup powdered sugar

- 1 cup semisweet chocolate morsels
- 0.5 teaspoon vanilla extract

Equipment

- frying pan
- oven

Directions

- Arrange frozen biscuits, with sides touching, in 3 rows of 4 biscuits on a lightly floured surface.
- Let stand 30 to 45 minutes or until biscuits are thawed but still cool to the touch.
- Pour boiling water to cover over dried cherries, and let stand 10 minutes; drain well. Chop cherries.
- Sprinkle thawed biscuits lightly with flour. Press biscuit edges together, and pat to form a 10- x 12-inch rectangle of dough; spread evenly with softened cream cheese. Stir together brown sugar and cinnamon; sprinkle evenly over butter.
- Sprinkle chopped cherries and chocolate morsels evenly over brown sugar mixture.
- Roll up, starting at one long end; cut into 12 (about 1-inch-thick) slices.
- Place rolls into a lightly greased 10-inch cast-iron skillet, 10-inch round pan, or 9-inch square pan.
- Bake at 375 for 35 to 40 minutes or until center rolls are golden brown and done; cool slightly.
- Stir together 1 cup powdered sugar, 3 Tbsp. milk, and 1/2 tsp. vanilla; drizzle evenly over rolls.

Nutrition Facts



PROTEIN 7.25% **FAT 28.02%** **CARBS 64.73%**

Properties

Glycemic Index:2.1, Glycemic Load:6.48, Inflammation Score:-1, Nutrition Score:2.3204347866223%

Nutrients (% of daily need)

Calories: 89.7kcal (4.49%), Fat: 2.79g (4.3%), Saturated Fat: 1.06g (6.63%), Carbohydrates: 14.52g (4.84%), Net Carbohydrates: 13.9g (5.06%), Sugar: 4.71g (5.23%), Cholesterol: 2.53mg (0.84%), Sodium: 78.89mg (3.43%),

Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Protein: 1.63g (3.25%), Selenium: 4.33µg (6.19%), Vitamin B1: 0.09mg (6.15%), Manganese: 0.11mg (5.46%), Folate: 19.19µg (4.8%), Phosphorus: 47.92mg (4.79%), Iron: 0.75mg (4.18%), Vitamin B2: 0.07mg (3.88%), Vitamin B3: 0.71mg (3.57%), Fiber: 0.61g (2.46%), Copper: 0.04mg (2.04%), Vitamin A: 92.68IU (1.85%), Magnesium: 6.51mg (1.63%), Calcium: 11.78mg (1.18%), Potassium: 41mg (1.17%)