



Chocolate Chip Cookie Sweet Rolls

 Vegetarian

READY IN



110 min.

SERVINGS



24

CALORIES



638 kcal

BREAD

Ingredients

- 4.5 Teaspoons yeast dry
- 1 teaspoon double-acting baking powder ()
- 1 teaspoon baking soda (scant)
- 1 cup brown sugar
- 1 stick butter softened
- 1 cup canola oil
- 1.5 cup chocolate chunks
- 1 package cream cheese

- 9 cups flour all-purpose
- 1 cup pecans chopped
- 3 cups powdered sugar
- 0.8 teaspoons salt
- 24 servings portugese rolls
- 0.5 cup sugar
- 2.5 teaspoons vanilla extract
- 1 cup milk whole

Equipment

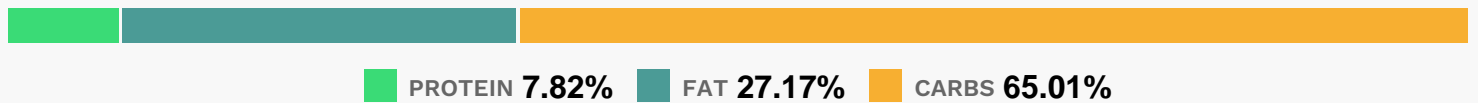
- oven
- pot
- hand mixer
- kitchen towels

Directions

- Mix milk, 1 cup sugar, and canola oil in a pot.
- Heat until very warm but not boiling. Allow to cool until slightly warmer than lukewarm.
- Sprinkle yeast over the surface of the liquid, then add in 8 cups flour. Stir gently until totally combined.
- Mixture will be very wet and sticky. Cover with a tea towel, keep in a draft-free place, and allow to sit for 1 hour. After 1 hour, add in an additional cup of flour, as well as the salt, baking soda and baking powder.
- Mix until combined. Refrigerate dough, covered, until you need it. (Refrigerating the dough helps make it easier to handle.)Preheat oven to 375 degrees.
- Spread melted butter in the bottom of pie pans or 9 x 13-inch baking dishes.Divide dough in half. Store one half in the fridge for another use. Turn the other half of the dough onto a floured surface.
- Roll into a large rectangle, about 24 inches wide by 10 to 12 inches deep.

- Add vanilla to melted butter, then drizzle mixture all over the surface of the dough. Use fingers to spread evenly.
- Mix 1 stick butter, cream cheese, powdered sugar, milk, vanilla, and salt in an electric mixer or until smooth and pourable.
- Remove rolls from oven and allow to sit five minutes before drizzle icing all over the rolls. Be sure to get the icing all around the edges and covering the surface so they'll be nice and moist!
- Sprinkle tops with extra chopped nuts.
- Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:18.13, Glycemic Load:52.13, Inflammation Score:-5, Nutrition Score:13.806521677291%

Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg

Nutrients (% of daily need)

Calories: 638.49kcal (31.92%), Fat: 19.31g (29.71%), Saturated Fat: 7.35g (45.93%), Carbohydrates: 103.94g (34.65%), Net Carbohydrates: 100.16g (36.42%), Sugar: 37.16g (41.29%), Cholesterol: 21.49mg (7.16%), Sodium: 497.41mg (21.63%), Alcohol: 0.14g (100%), Alcohol %: 0.09% (100%), Caffeine: 9.14mg (3.05%), Protein: 12.5g (25.01%), Iron: 13.73mg (76.28%), Manganese: 0.68mg (33.8%), Vitamin B1: 0.47mg (31.58%), Selenium: 18.28µg (26.11%), Folate: 101.51µg (25.38%), Vitamin B2: 0.31mg (18.08%), Vitamin B3: 3.18mg (15.89%), Fiber: 3.77g (15.1%), Copper: 0.26mg (13.25%), Phosphorus: 120.06mg (12.01%), Magnesium: 37.91mg (9.48%), Zinc: 0.96mg (6.4%), Calcium: 63.82mg (6.38%), Vitamin A: 268.45IU (5.37%), Potassium: 176.64mg (5.05%), Vitamin B5: 0.46mg (4.64%), Vitamin E: 0.68mg (4.51%), Vitamin B6: 0.06mg (2.9%), Vitamin K: 2.96µg (2.81%), Vitamin B12: 0.1µg (1.72%)