



Dried Cherry-Walnut Sweet Rolls

READY IN



45 min.

SERVINGS



24

CALORIES



164 kcal

Ingredients

- ☐ 25 ounce roll dough frozen thawed
- ☐ 0.3 cup butter melted
- ☐ 3 ounce cherries dried chopped
- ☐ 2 cups powdered sugar
- ☐ 0.8 teaspoon pumpkin pie spice
- ☐ 3 tablespoons sugar
- ☐ 0.5 cup walnuts chopped
- ☐ 3 tablespoons water hot

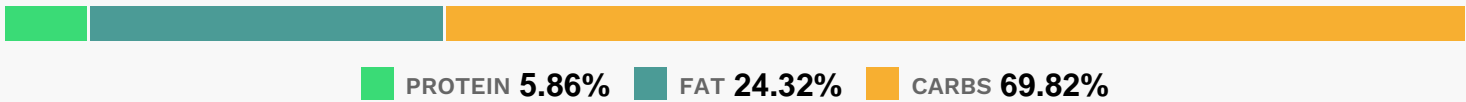
Equipment

- ☐ oven
- ☐ plastic wrap

Directions

- ☐ Preheat oven to 20
- ☐ Place dough balls in 2 greased 9-inch round cakepans. Turn off oven. Cover dough balls with plastic wrap; let rise in oven 25 to 30 minutes or until doubled in bulk.
- ☐ Remove from oven.
- ☐ Remove and discard plastic wrap.
- ☐ Stir together walnuts and next 4 ingredients.
- ☐ Sprinkle mixture evenly over dough in pans.
- ☐ Bake at 350 for 12 to 15 minutes or until golden brown. Cool.
- ☐ Stir together powdered sugar and 3 tablespoons hot water.
- ☐ Drizzle evenly over rolls.
- ☐ Pecan-Golden Raisin Sweet
- ☐ Rolls: Omit walnuts, cherries, sugar, and pumpkin pie spice. Replace with 1 1/2 cups chopped pecans, 1/2 cup golden raisins, 1/2 cup firmly packed dark brown sugar, and 3/4 teaspoon apple pie spice, stirring together with melted butter. Proceed as directed.
- ☐ Apricot-Orange Sweet
- ☐ Rolls: Omit walnuts, cherries, 1 tablespoon sugar, and pumpkin pie spice. Replace with 1 (6-ounce) package dried apricots, chopped, and 1 tablespoon grated orange rind, stirring together with melted butter. Proceed as directed. Omit hot water, and replace with 3 tablespoons fresh orange juice, stirring together with powdered sugar. Proceed as directed.
- ☐ Note: For testing purposes only, we used Rich's Enriched Homestyle
- ☐ Roll Dough.

Nutrition Facts



Properties

Glycemic Index:5.84, Glycemic Load:1.08, Inflammation Score:-1, Nutrition Score:0.98913042911369%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 164.28kcal (8.21%), Fat: 4.38g (6.75%), Saturated Fat: 1.37g (8.56%), Carbohydrates: 28.33g (9.44%), Net Carbohydrates: 27.24g (9.91%), Sugar: 13.18g (14.65%), Cholesterol: 5.08mg (1.69%), Sodium: 155.05mg (6.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.38g (4.76%), Manganese: 0.09mg (4.68%), Fiber: 1.08g (4.33%), Vitamin A: 185.54IU (3.71%), Copper: 0.04mg (2.01%)