

Butterscotch-Apple Sweet Rolls

Dough:

3/4 cup (6 ounces) water
1 1/2 teaspoons salt
2 tablespoons (1 ounce) unsalted butter
2 tablespoons (7/8 ounce) granulated sugar
2 large eggs
1/4 cup (1 1/4 ounces) Baker's Special Dry Milk or nonfat dried milk
3 3/4 cups (15 7/8 ounces) King Arthur Unbleached All-Purpose Flour
2 teaspoons instant yeast

Filling:

1/4 cup (1/2 stick, 2 ounces) unsalted butter
4 cups (about 1 1/2 pounds) tart cooking apples, peeled and sliced thin
1/4 teaspoon salt
3/4 cup (5 5/8 ounces) brown sugar
1 1/2 teaspoons ground cinnamon
2 tablespoons (1 ounce) King Arthur Unbleached All-Purpose Flour

Glaze:

1 1/2 cups (6 ounces) confectioners' sugar
3 to 4 tablespoons (1 1/2 to 2 ounces) milk or cream
1/2 teaspoon vanilla extract

For the Dough:

Combine all of the dough ingredients in your mixer or the pan of your bread machine set on the dough cycle. Mix until a soft, smooth dough is formed: cover and let rise for an hour if using a mixer, or let the bread machine finish its cycle.

For the Filling:

While the dough is rising, melt the butter in a large skillet. Add the apples and salt, and cook over medium heat for 3 minutes, until the apples begin to soften. Combine the brown sugar and cinnamon, and sprinkle over the apples. Stir until the apples are coated; cook for 1 more minute. Remove the pan from the heat and stir in the flour. Allow the mixture to cool to room temperature.

To Assemble:

Grease a 9x13- inch or 10-inch square pan. After the dough's first rise, spray your work surface with nonstick spray and roll the dough out to an 11 x 16-inch rectangle. Spread the cooled apple mixture over the dough leaving 1/2 inch bare along one long side. Roll up the dough from the filled long edge, pinch closed, and slice into rolls 1 1/2 inches wide. Place the rolls cut side up, in the prepared pan. Cover with greased plastic wrap and let rise for another 30 minutes while you preheat the oven to 350 degrees F.

To Bake:

Uncover the rolls and bake for 30 minutes, until puffy and golden brown. Remove from the oven and cool on a rack until lukewarm.

To Glaze:

While the rolls are cooling, combine the confectioners' sugar, milk, and vanilla extract. Drizzle over the lukewarm rolls and serve. Yield: 12 rolls.

Tip: Cook the apples with some flour before you use them to fill the sweet rolls; if the apples are too wet, add another tablespoon of flour when cooking to help tighten the mixture and make it easier to work with.