

Marmalade Nut Rolls

Makes 30 small rolls

As part of a festive brunch, light dessert or for a snack for kids, this recipe is easy and versatile. Using our pizza dough, you can change the fillings and create your own style.

Ingredients

1 batch	Pizza Dough (see residential recipe)
1 ¼ C	Marmalade
1 C	Pecans- chopped fine
¾ C	Chocolate Chips –Bittersweet

Method Preheat oven to 440-455

- Instead of cutting the dough into balls, stretch it into a long log and flatten it a bit. Let it rise in the refrigerator on a sheet pan, with a little olive oil on the top and the bottom, covered with plastic, for 24 hours.
- Remove the dough from the refrigerator and let it rest for 30 minutes before working with it. Roll the dough into a rectangle, approximately 12 inches wide by 36 inches long. It should be ¼ thick.
- Spread the marmalade evenly over the whole dough, leaving ½ inch uncovered on the length farthest from you.
- Sprinkle the pecans over the marmalade.
- Sprinkle the chocolate chips just down the middle of the dough.
- From the long end in front of you, begin rolling the dough like you would a cinnamon roll, tucking in the edges as you go so the roll is as tight as possible. When you get to the chocolate chips, make sure to tuck them in as you roll over them.
- When you get to the end, push any marmalade and nuts that are coming off the end, pack into the roll. Roll the whole thing, end side down, into a fairly tight tube.
- Prepare muffin tins, shallow pie pans or making pans by brushing or spraying olive oil lightly over the cooking surface.
- Cut the tube into 1 ½ -2 inch pieces and put them into the tins or pans, cut side up.
- Cover the pans with plastic and let the rolls rest on the counter for 30-40 minutes so they will rise just a little.
- Put them just inside the door of the oven, baking for 10-15 minutes, turning once half way through, until they are lightly browned. Do not overcook these treats as the dough will become tough and hard if they get too brown and cook too long.
- Enjoy them warm or room temperature; or cool them down, freeze them and heat as needed.

Notes

Muffin tins will cook these rolls quicker and pie pans will cook them a bit slower.



www.woodstonehome.com (800) 578-OVEN (6836)

Updated by LD, 5-17-07