

Marmalade Nut Rolls

Makes 30 rolls

Here's an easy and fun recipe using our pizza dough. Create your own sweet rolls with ingredients on hand in your pantry such as cinnamon and raisins.

Ingredients

1 recipe	Wood Stone Dough
1¼ cups	orange marmalade
1 cup.	pecans, finely chopped
¾ cup	chocolate chips

Method

Oven Temperature: 440-455 degrees

- Stretch the dough into 2 long logs, place on a sheet pan, brush lightly with olive oil, and cover with plastic wrap. Let rise in the refrigerator for 24 hours.
- Remove the dough from the refrigerator and let it rest for 30 minutes.
- Roll the dough into a rectangle approximately 12-in. by 36-in. and about ¼-in. thick.
- Spread the marmalade evenly over the surface of the dough, leaving ½-in. uncovered on the length side farthest from you.
- Sprinkle the pecans over the marmalade and the chocolate chips down the length of the middle.
- Roll the dough away from you into a tight tube as you would for cinnamon rolls.
- Spray 30 muffin tins lightly with cooking spray or brush with oil.
- Cut the dough tube into 30 pieces, about 1½–2-in. in length and place them cut side up into the muffin tins.
- Cover with plastic and let rest at room temperature for 30-40 minutes.
- **Flame Height: 2**
- Bake the muffins **just inside the doorway** of the oven for 10-15 minutes, rotating once for even cooking. These should be just lightly browned.



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