

TIM FARMER'S COUNTRY KITCHEN

PEAR ROLLS

*1 cup all purpose flour
2 1/4 teaspoons active dry yeast
3 tablespoons sugar
1/2 teaspoon salt
1/2 cup heavy whipping cream
(warmed)
1 egg
2 tablespoons butter, softened
+ another cup all purpose flour
2 tablespoons butter
1 pint pear mincemeat filling*



Mix together flour, yeast, sugar, salt, whipping cream, egg and butter together until combined. Knead 3-4 minutes adding more flour as needed. Shape into a ball, coat bowl with oil, place ball in bowl and cover with plastic wrap. Let sit for 2 hours. Roll out dough into large rectangle using additional flour as needed. Melt butter and brush onto dough. Add pear mincemeat filling and distribute evenly over dough. Starting on one end, roll up dough into tight roll. Slice 1-2 inch slices and place in baking dish. Place in 350 degree oven for 30-35 minutes.

Icing

*Heavy whipping cream or water
Splash of vanilla
Powdered sugar*

Mix together ingredients until smooth and pour over cooked rolls and spread.