

Make your kitchen a cozy delightful retreat

Written by

Wednesday, 25 November 2009 15:56



When the weather outside is frightful, your cozy kitchen can become a delightful retreat from the holiday hustle and bustle. 'Tis the season, after all, to create new traditions and yummy yuletide comfort foods that will make friends and family think you've finally found grandma's secret recipes!

And speaking of hidden secrets, these easy-to-make, easy-to-bake holiday recipes share one of their own: all rely on quick and convenient frozen dough from your grocer's freezer.

Using readily-available frozen cinnamon rolls, these Frosty Friends can be made in just minutes. Kids of all ages should love helping with this silly-fun, creative and extra tasty project.

Consider this smart recipe for Christmas-cheery Cherry Kolachy Rolls. They're surprisingly fast and simple. But they look fantastic and are sure to please. Whoever you have over will relish the flavor and gooey goodness of these better-than-store-bought bakery treats.

For all you candy cane fans, go ahead and pair what you love with frozen dough to make deliciously-sweet Peppermint Twists. Of course they're good fun, and you can fill up a basket full for a neighbor or friend in no time.

Holidays get busy. And hectic. The convenience of frozen dough helps you bake up a wonderland of scrumptious recipes that may become new little traditions around your house.

Frosty Friends

6 Rhodes™ Cinnamon Rolls or 6 Rhodes Anytime!™ Cinnamon Rolls,
thawed but still cold
cream cheese icing, included with rolls
candy to decorate as desired

Unwind 4 ½ inches off of each cinnamon roll. Cut off and set aside. Flatten each cinnamon roll slightly and place on a sprayed baking sheet. Using some of the cut off dough, shape a hat for each one and place above each flattened cinnamon roll. Cover with sprayed plastic wrap and let rise 30-45 minutes (if using Anytime! Rolls you can omit this step). Remove wrap and bake at

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350° F 15-20 minutes or until golden brown. Frost with cream cheese icing and decorate with candies as desired.

French Toast Pockets

1 Loaf Rhodes™ White Bread, baked, cooled, & sliced into 8 slices (day old)
8 ounces cream cheese, softened
2 teaspoons vanilla
6 tablespoons sugar, divided
8 tablespoons coarsely chopped pecans
7 large eggs
1 cup milk
1/2 teaspoon nutmeg
1 cup crushed corn flakes
1/2 cup shredded coconut

Combine cream cheese, vanilla, chopped pecans and 2 tablespoons sugar. Set aside. Combine eggs, milk, nutmeg and 4 tablespoons sugar until well blended. Set aside. Combine crushed cornflakes with coconut and set aside. Cut down through the top and along one side of each slice of bread. Spread a generous tablespoon of cream cheese filling inside of each pocket. Preheat lightly greased electric griddle to 325° F. Dip bread pockets into egg/milk mixture, then into corn flake/coconut mixture. Coat both sides of each bread pocket. Cook until golden on both sides and each slice is warmed through.

Toffee Apple Breakfast Pudding

1 loaf Rhodes™ Frozen Bread Dough, baked and cubed (day old)
2 medium size Granny Smith apples, peeled and chopped
8 ounces cream cheese, softened
1 cup packed brown sugar
1 3/4 cups milk, divided
1 teaspoon almond flavoring
1/2 cup toffee bits
5 eggs

Place half of the bread cubes in a sprayed 9x13-inch baking dish. Top with apples. Combine the cream cheese, brown sugar, 1/4 cup milk and almond flavoring until smooth. Stir in toffee bits. Spread over apples. Top with remaining bread cubes. Combine the eggs and remaining milk and pour over bread.

Cover and refrigerate overnight or at least 4 hours. Remove from refrigerator 30 minutes before baking. Uncover and bake at 350° F 45-55 minutes. Cover with foil last 10 minutes of baking if necessary to prevent over browning.

Peppermint Twists

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12 Rhodes™ Dinner Rolls,
thawed but still cold
½ cup coarsely crushed
peppermint candy

Icing:

1 tablespoon butter, softened
½ teaspoon vanilla
1 cup powdered sugar
2-3 tablespoons milk

Cut each roll in half. Roll each half into an 8-inch rope. Twist two ropes together, pinch ends and place on a large sprayed baking sheet. Cover with sprayed plastic wrap and let rise 30 minutes. Remove wrap and bake at 350 F 10-15 minutes. Combine icing ingredients and brush over warm twists. Sprinkle with crushed peppermint candy.

Cherry Kolachy Rolls

6 Rhodes Texas™ Rolls or 12 Rhodes™ Dinner Rolls,
thawed but still cold
cherry pie filling
1 cup powdered sugar
1 tablespoon butter, melted
½ teaspoon vanilla
2-3 tablespoons milk
½ teaspoon lemon extract

Flatten each Texas roll or 2 dinner rolls combined into a 3-inch circle. Place circles on a large sprayed baking sheet. Cover with sprayed plastic wrap and let rise until double. Remove wrap. With fingertips press indentation in the center of each roll. Spoon in 1 tablespoon of pie filling or jam. Bake immediately at 350° F for 15-20 minutes (during baking cycle add more filling if desired). Remove from pan to cooling rack. Combine powdered sugar, butter, vanilla, milk and lemon extract. Mix well. Brush each roll lightly with icing while still warm. After they have cooled, drizzle with remaining icing.

Cinnamon Twists

8 Rhodes Texas™ Rolls or 12 Rhodes™ Dinner Rolls, thawed and risen
3 tablespoons butter, softened
¼ cup brown sugar
1 teaspoon cinnamon
1 cup powdered sugar
2 tablespoons milk
½ teaspoon vanilla

Spray board or counter with non-stick cooking spray. Combine rolls together and roll into a

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12x24-inch rectangle. Spread with butter.

Mix brown sugar and cinnamon. Sprinkle over half of the rectangle (a 12x12-inch square) Fold half with no sugar over sugared half. Cut into twelve 1-inch strips. Twist each strip several times and place about 1-inch apart on large sprayed baking sheets.

Cover with sprayed plastic wrap and let rise 20-30 minutes. Remove wrap and bake at 350° F 15-20 minutes. Combine powdered sugar, milk and vanilla and mix well. Brush over warm twists.

Butterscotch Bubble Loaf

24 Rhodes™ Dinner Rolls, thawed but still cold

1/2 box butterscotch or vanilla

pudding mix, non-instant

1/2 cup pecans, chopped

1/2 cup brown sugar

1/2 cup butter or margarine

Cut dinner rolls in half and dip in dry pudding mix. Place rolls in sprayed large bundt pan, alternately arranging and sprinkling with pecans. Sprinkle any remaining pudding mix over the top. Combine brown sugar and butter. Heat together until butter is melted and a syrup is formed (microwave about one minute). Pour syrup over rolls. Cover with sprayed plastic wrap. Let rise until double in size or even with top of bundt pan. Carefully remove wrap. Bake at 350° F for 30-35 minutes. Cover with foil last 15 minutes of baking. Immediately after baking, loosen from sides of the pan with a knife and invert onto a serving platter.

Photos in 11/30 folder: MakeEveryoneJollyPhotos

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