



RECIPE | BERRIES

STRAWBERRY SWEET ROLLS



10 min
PREP.



12



easy

45 min

35 min
COOKING

INGREDIENTS

FOR THE ROLLS:

- 2 - 12 oz Pure Flavor® Sweet Blooms® Strawberries, sliced
- 2 packs of prepared pizza dough
- ¼ cup granulated sugar
- ¼ cup pistachios, finely chopped, plus more for garnish
- 2 tbsp lemon juice
- ½ tsp sea salt
- ¼ tsp black pepper

FOR THE ICING:

- 1 cup confectioners' sugar
- 2 tbsp butter, melted
- 1 tbsp milk
- 1 tbsp lemon juice



DIRECTIONS

- 1 Combine strawberries, sugar, lemon juice, salt and pepper in a large nonstick skillet over medium-high heat. Cook, mashing the strawberries with a wooden spoon, about 5 minutes. Continue to cook 3-5 minutes, stirring often, until thickened. Let cool completely.
- 2 Grease a 9"x13" baking pan with butter. Roll the dough into a 10" x 24" rectangle on a lightly floured surface. Spread the strawberry mixture over the dough and sprinkle with the pistachios. Tightly roll the dough to form a 24" long log. Cut the log into 12 slices and arrange slices, cut side up, in the pan. Cover with plastic wrap and let rise in a warm place for 2 hours.
- 3 Preheat oven to 400°F. Remove plastic wrap from pan and bake rolls until golden, 20-25 minutes. Let cool for 30 minutes.
- 4 In a medium bowl, whisk together confectioners' sugar, butter, milk and lemon juice until it thickens. Drizzle over rolls; garnish with extra pistachios.

