

# HWL Sweet Roll Master Recipe

Heritage Notebook Edition - Est. 2025

## MASTER DOUGH (Makes 2 pans)

### Ingredients

- 1 cup whole milk, lukewarm (240 g)
- 2 1/4 tsp instant yeast (7 g)
- 1/3 cup granulated sugar (65 g)
- 2 large eggs (room temp)
- 6 tbsp unsalted butter, very soft (85 g)
- 1 1/2 tsp fine sea salt
- 4 1/4 cups all-purpose flour (510 g)

### Optional flavor add-ins:

- 1 tsp vanilla extract
- 1/2 tsp ground cardamom
- Up to 2 tsp orange zest

### Method

1. Warm the milk (about 100-105 F), add sugar and yeast.
2. Add eggs plus vanilla and/or zest (if using), then half the flour. Mix.
3. Add butter (one tbsp at a time), salt, then remaining flour.
4. Knead 6-8 minutes until soft, smooth, and elastic.
5. Let rise 60-90 minutes until doubled.
6. Punch down and divide into 2 equal portions.

## CREAM CHEESE SCHMEAR (per pan)

### Base Schmeat (for each pan):

- 1/2 cup unsalted butter, softened (113 g)
- 3 tbsp cream cheese, softened (45 g)
- 1/2 cup light brown sugar (100 g)
- 1/3 cup granulated sugar (65 g)
- 1 tsp vanilla extract
- Pinch fine sea salt

### Flavor Variations:

#### Cinnamon Schmeat:

- 1 1/2 tbsp ground cinnamon

#### Cardamom Orange Schmeat:

- 1-2 tsp ground cardamom
- Zest of 1 large orange

### Method:

Beat together until smooth and spreadable.

## Bake, Freeze and Serve Guide

### SHAPING, SLICING AND PAN PREP

1. Roll each dough half into a rectangle, about 12 x 16 inches.
2. Spread schmear evenly all the way to the edges.
3. Roll tightly into a log and slice into 8-12 rolls.
4. Butter the pans generously, especially underneath where the rolls will sit.
5. Place sliced rolls into the buttered pans (glass or disposable aluminum).

### SLICE LIKE A PRO

Use unflavored dental floss instead of a knife. Slide it under the log, cross the ends over the top, and pull firmly. You get clean slices without squishing the layers, just like the old bakery kitchens used to do.

### PROOF AND BAKE NOW (Same-Day Option)

1. After shaping, cover the pan and let the rolls rise at room temperature for about 60-90 minutes.
2. They are ready when puffy, roughly doubled, and a gentle fingertip press leaves a slow-filling dent.
3. Bake at 350 F for about 22-25 minutes, until golden and cooked through.
4. Brush with melted butter while hot for a soft, glossy finish.

### OVERNIGHT COLD FERMENT (Make-Ahead Option)

1. After shaping, cover the pan tightly and refrigerate overnight.
2. In the morning, remove the pan from the fridge and let the rolls warm and rise for 60-90 minutes, or until puffy and slightly jiggly.
3. Bake at 350 F for about 22-25 minutes, until golden.
4. Brush with melted butter right out of the oven.

### FREEZING OPTIONS

#### Unbaked Rolls:

- Freeze the shaped rolls in the pan until firm.
- Wrap well and label with flavor and baking instructions.
- When ready to use, thaw overnight in the fridge (or 3-4 hours at room temp), then let rise until puffy.
- Bake at 350 F for about 22-25 minutes.

#### Par-Baked Rolls:

- Bake the rolls about 70-80 percent of the way, until just set and very lightly golden.
- Cool completely, wrap well, label and freeze.
- To serve, reheat in a 325-350 F oven until warmed through and nicely golden.

#### Fully Baked Rolls:

- Cool completely, wrap tightly and freeze.
- Thaw at room temperature, then warm gently in a low oven before serving.

### HWL TIP: LEFTOVER SCHMEAR

Any extra schmear? Spread it on bread or toast and broil for 1-2 minutes until the top bubbles and caramelizes. You get quick bruleed cinnamon toast from the leftovers.

