



Cranberry Breakfast Rolls

Recipe Courtesy Chef Bryan Woolley

2/3 cup sifted powdered sugar
1/4 cup skim milk
1 cup dried cranberries, divided
1/4 cup pecans, coarsely chopped
1 loaf (14 to 16 ounces) frozen, white bread dough, thawed
2 tablespoons lower fat margarine (like *Smart Balance*), melted
1/4 cup brown sugar
1-1/2 teaspoon ground cinnamon

1. In a small mixing bowl, combine powdered sugar and milk; mix well.
2. Pour mixture into a 9-inch deep dish pie pan. Sprinkle 1/2 cup of the cranberries and all of the pecans evenly over sugar mixture.
3. On a lightly floured surface, roll bread dough into a 12x8-inch rectangle; brush with melted butter. In a small mixing bowl, combine brown sugar and cinnamon; sprinkle over dough. Top with remaining 1/2 cup cranberries.
4. Roll up rectangle, starting from the long side, jelly-roll style; pinch to seal edges. With a sharp knife, cut roll into 12 slices. Place slices, cut-side down, on top of mixture in pan.
5. Let rise, covered, in a warm place for 30 minutes, or until nearly double.
6. Preheat oven to 325 degrees F.
7. Bake, uncovered, for 20 to 25 minutes, or until golden brown. If necessary, cover rolls with foil the last 10 minutes to prevent overbrowning.
8. Let cool in pan 2 to 5 minutes. Invert onto a serving platter and serve warm.
Makes 12 servings.

Nutrition Facts

Serving Size: 1 roll

Calories	200
Total Fat	4g
Saturated Fat	0g
Cholesterol	0mg
Sodium	230mg
Carbohydrate	37g
Dietary Fiber	2g
Protein	4g

Diabetic Exchanges

Protein	.5
Carbohydrates	2.5
Fat	1

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