



# Mini Pecan Sweet Rolls

Mmmm. These will make your morning! 2010 Pamela's Gluten-Free Recipe Contest Honorable Mention recipe by Greg P.

**Yield:** 32 mini rolls

## Ingredients

Dough:

- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 8 tbsp unsalted butter, chilled
- 8 tbsp shortening, chilled
- 7 to 8 tbsp ice cold water

Filling:

- 6 ounces cream cheese, softened
- 1 tsp almond extract
- 1/2 cup pecans, chopped fine
- 1/2 cup of confectioner's sugar
- 1 egg white
- 1 tsp water

Glaze:

- 1/2 cup confectioner's sugar
- 4 tsp milk
- 1/2 tsp almond extract

## Directions

To make dough:

In a bowl, cut chilled butter and shortening into Pamela's Gluten-Free Bread Mix with two knives or a pastry knife until small pea sized pieces form. Slowly add water until dough comes together, not sticky. Add 1 tsp additional water if dough is too dry. Do not over handle dough.

Make 8 balls of equal size. Roll each dough ball into 8 rectangular pieces that are approximately 4x7-inches on waxed or parchment paper to minimize sticking.

In a small bowl, beat the cream cheese, almond extract and sugar until fluffy. Fold 1/2 of the chopped pecans into the cream cheese mixture. On each of the 8 dough rectangles, spread about 2 tablespoons of cream cheese mixture.

Starting at the short end, roll each rectangle tightly into a cylinder. Place on a plate and cover the 8 rolls with plastic wrap and chill until firm, about 30 minutes.

Pre-heat oven to 350°.

Remove dough rolls from the refrigerator and cut each roll into 4 pieces (32 pieces total).

In a small bowl combine the egg white with 1 teaspoon water, mix well. Dip one end of each roll into the egg mixture and then dip it into the remaining chopped pecans. Place on a cookie sheet 1/2-inch apart, and bake for 18 to 20 minutes, until light brown. While the rolls are baking, combine the glaze ingredients in a small bowl.

Cool rolls on wire racks for about 3 minutes. While still warm, drizzle the icing over the rolls.

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