



## Fondant.com 2018 Advent Calendar (p1)

### Day 7



### Sweet Gramma Buns & Cranberry Cream Cheese Sandwich Spread (*image above: "Gramma Lori" with Patty*)

This recipe was a long time in the making. I mean years.

Every holiday, my Gramma Louella made the rolls to go with our meal. She would bake dozens and dozens in any available muffin tin, Dutch oven or Graniteware enamel pan. They would send out the most delicious aroma...it seemed to seep through the stone walls of their cottage into the frozen air outside and smack us right in the face as all 10 of us piled out of the family station wagon.

These were not just any rolls. They were soft, fragrant, sweet pillows of love... the rolls of childhood and adulthood dreams alike. Heaven must smell like Louella's rolls.

*The tragedy is, she never wrote the recipe down for us.*

When it came time for me to think about making them, I didn't know where to start. Making it even harder, I had never watched her make them.

My brother researched. I researched. We started with a Parker House Roll recipe - having had them, they seemed close. Wrong texture and not sweet enough. My brother got frustrated with the quest after struggling with yeast. I continued alone in my search to figure out the mystery of the Sweet Gramma Buns.

I trudged through a lot of recipes. One of them being the Sunbeam rolls recipe that came with every Sunbeam mixer - it was close. Then I thought about the Cinnamon Rolls I made for my bakeries. Right texture and richness. I tweaked and found that with added sugar and egg yolks, I think I've come pretty close to recapturing the taste of the holiday buns.

These rolls keep well for a few days in a Ziploc® bag when finally cooled enough after baking and are the cornerstone of the left-over-Turkey sandwich! (See recipe for Cream Cheese Cranberry Spread after the roll recipe!)

## Fondant.com 2018 Advent Calendar (p2)

### Sweet Gramma Buns & Cranberry Cream Cheese Sandwich

- 2 Tablespoons dry yeast (not the quick rise)
- 2 ounces water \*
- 1 Tablespoon of sugar

\*The water I proof yeast in is always body temp. When you feel the water, it should not feel cold and it should not feel warm. This method works for me every time as long as the yeast is fresh. If you feel it needs a bit of warmth to get it moving, fill the sink 1/4 of the way full with lukewarm water. Place the mixer bowl right down in the warm bath, being careful not to let any of the sink water into the mixing bowl. Give it a stir for about 30 seconds. Remove it from the water bath. You should start to see action immediately.

In the bowl of a Kitchenaid® mixer with the dough attachment in place, pour in the dry yeast. Pour in the water on top of the yeast and sprinkle with the sugar. Wait about 10 minutes for the yeast to bubble and proof. When you are sure the yeast is active, begin adding the rest of the ingredients:

- 1 12 ounce can fat free evaporated milk
- 1 stick (or 4 ounces or 1/2 cup) unsalted butter
- 4 egg yolks or 2 whole eggs
- 1 teaspoon table salt (or 2 teaspoons Kosher salt)
- 3/4 cup (5 ounces) granulated sugar
- 5-6 cups All Purpose flour + extra for kneading

Mix very well in the mixer bowl with the dough hook attachment on low speed.

Mix about 10 minutes. Remove from bowl and dump the entire lump onto a large clean surface that has been dusted with flour. Knead the dough about 5 minutes adding flour until it is still a bit sticky but no longer sticking to your hands when you handle the dough. Place dough in a greased bowl, cover and let rise until doubled in size.

Punch down dough to deflate. Knead about 3 minutes to release the air. Cover and let rest on board for 10 minutes to let gluten relax.

Portion dough: This recipe yields about 54 ounces (or 3 1/3 pounds) of dough. A one ounce portion will yield a bun about the size they use for sliders at White Castle. I used a two ounce portion for the rolls in the photo. Because there are usually only 4-6 of us, I usually reserve half the dough, place it in a freezer Ziploc® bag and put it immediately into the freezer for later use.

Roll each portion into a ball. Place in heavy (the heavier the better for these rolls), greased baking pans or muffin tins. Cover rolls. Let rise again until doubled in size.

Bake in a 350 degree oven covered with foil for 10 minutes, remove cover and bake 10 to 12 minutes longer. When they come out of the oven, brush with a little melted butter if desired. Let cool at least 15 minutes before you eat them.

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### Cranberry Cream Cheese Sandwich Spread

Spread a generous amount of this spread on a roll with some leftover Turkey for an amazingly delicious snack.

- 8 ounces cream cheese
- 3/4 cup Ocean Spray whole cranberry relish
- 1 teaspoon parsley or dried marjoram
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon ground cayenne pepper
- 2 teaspoons dried chopped chives
- 1/2 teaspoon ground, dried sage

Stir together until well blended. Refrigerate any unused spread. Store in fridge no longer than 3 days.

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