

CHERRY BLOSSOMS

Prepared the night before, breakfast rolls have never been easier.



2/3 cup sifted confectioners' sugar
1/4 cup milk
1 cup dried tart cherries, divided
1/4 cup coarsely chopped pecans
1 (14- to 16-ounce) loaf frozen white bread dough, thawed
2 tablespoons butter or margarine, melted
1/4 cup brown sugar
1 1/2 teaspoons ground cinnamon

In a small mixing bowl, combine confectioners' sugar and milk; mix well. Pour mixture into a 9-inch deep-dish pie pan. Sprinkle 1/2 cup of the cherries and pecans evenly over sugar mixture.

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 cherries. Roll up rectangle, jelly-roll style, starting from a long side; pinch to seal edges. With a sharp knife, cut roll into 12 slices.

Place slices, cut-side down, on top of mixture in pan. Let rise, covered, in a warm place 30 minutes, or until nearly double. (Or, cover with waxed paper, then with plastic wrap. Refrigerate 2 to 24 hours. Before baking, let chilled rolls stand, covered, 20 minutes at room temperature.)

Bake, uncovered, in a preheated 375-degree oven 20 to 25 minutes for unchilled rolls and 25 to 30 minutes for chilled rolls, or until golden brown. If necessary, cover rolls with foil the last 10 minutes to prevent over browning. Let cool in pan 1 to 2 minutes. Invert onto a serving platter. Serve warm.

Makes 12 rolls.