

# Raspberry Lemon Brioche Rolls with Whipped Ricotta Cream

*Recipe from Half Baked Harvest*

## INGREDIENTS

- 3 1/2 - 4 cups all-purpose flour *plus more for dusting*
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cardamom
- 1/2 teaspoon kosher salt
- 1 tablespoon instant yeast
- 3/4 cup warm whole milk
- 2 tablespoons honey
- 3 large eggs, at room temperature
- 1/2 cup (1 stick) salted butter, melted
- 2-3 tablespoon lemon zest
- 3/4 cup granulated sugar
- 6 tablespoons salted butter, at room temperature, plus more for greasing
- 4 cups fresh or frozen raspberries

## RICOTTA CREAM

- 8 ounces whole milk ricotta cheese
- 1/2-1 cup powdered sugar
- 2 teaspoons vanilla extract

## INSTRUCTIONS

1. To make the dough. In the bowl of a stand mixer, combine 3 ½ cups flour, cardamom, cinnamon, salt, and yeast. Add the milk, honey, eggs, butter, and 1 tablespoon lemon zest. Using the dough hook, mix until the flour is completely incorporated, about 4-5 minutes. If the dough seems sticky, add the remaining ½ cup of flour. It's better to have a stickier dough rather than a dry dough, so add flour 1 tablespoon at a time.

2. Cover the bowl and let sit at room temperature for 1 hour or until the dough has doubled in size.
3. To make the filling. In a small bowl, combine the sugar and remaining 1-2 tablespoons lemon zest. Line a 9x13 inch baking dish with parchment.
4. Lightly dust your work surface with flour. Turn out the dough, punch it down, and roll it into a rectangle about 10 x 16 inches. Spread 6 tablespoons softened butter evenly over the dough. Sprinkle the 1/2 cup of the lemon sugar evenly over the butter and lightly push into the butter. Sprinkle over 2 1/2 cups of raspberries. Starting with the long edge closest to you, carefully roll the dough into a log, keeping it fairly tight as you go. When you reach the edge, pinch along the edge to seal. Using a sharp knife, cut into 12-15 rolls. Place the rolls in the prepared baking dish. Cover and let rise for 20-30 minutes or transfer to the fridge to rise overnight.
5. Preheat the oven to 375 degrees F. Bake the rolls for 20 to 25 minutes, or until golden brown.
6. Meanwhile, make the cream. Whip the ricotta in a food processor until smooth and creamy. Add the powdered sugar and vanilla, pulse to combine. The cream can be kept in the fridge for up to 3 days.
7. Toss the remaining 1/2 cup raspberries with the remaining 1/4 cup lemon sugar. Spread the cream over the warm rolls. Sprinkle with berries. Serve and enjoy!