

“Keep Santa’s glass of milk, but replace the cookie with a Homemade Peanut Butter Roll and see what he leaves you!”

INGREDIENTS:

For the Rolls:

2 tablespoons dry yeast
2-1/2 cups warm water (100 degrees F)
1 (18-1/4 ounce) box yellow cake mix
7 cups all-purpose flour (divided)
3 eggs
1/3 cup vegetable oil
1-1/2 teaspoons salt
2/3 cup creamy peanut butter
1/2 cup brown sugar

For the Frosting:

1/2 cup butter
1 cup creamy peanut butter
4 cups confectioner’s sugar
2/3 cup milk



DIRECTIONS:

For the Rolls:

In a large bowl, dissolve yeast in warm water. Let stand approximately 5 minutes. Mix cake mix, 1 cup flour, eggs, oil and salt in mixing bowl. Add in yeast water and beat well. Stir in remaining flour until a soft elastic but not sticky dough forms. Place the dough in a well greased bowl, turning the dough in the bowl so the entire dough is coated. Cover with greased plastic wrap and allow to rise until doubled in size (approximately 45 to 60 minutes).

Punch the dough down and divide in half. Roll out each section to a rectangular shape approximately 19 inches x 13 inches. Spread the peanut butter over each section. Evenly sprinkle each section as uniformly as you can with brown sugar. Roll the sections along the long edge and cut into 2 to 2-1/2 inch wide sections.

Preheat oven to 350 degrees. Place the rolls into greased baking pans, and rise until doubled in size, approximately 35 – 40 minutes. Bake at 350 degrees for approximately 22 to 30 minutes.

For the Frosting:

Beat butter and peanut butter until fluffy. Slowly beat in 1/2 of the sugar. Mix in 1/3 cup milk. Beat in remaining sugar. Slowly add milk until the frosting is a desired consistency. When rolls come out of the oven, allow to cool for 15 minutes, and then spread each with frosting.

Makes from 16 to 24 rolls. Enjoy!