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Holiday Sugar and Spice Pull-Apart Rolls



Holiday sugar and spice pull-apart rolls. Photo Susie Iventosch

1 1/2 cups finely chopped walnuts or pecans, or both
 1 1/2 cups currants
 Sugar and spice filling
 1/2 cup granulated sugar
 1/2 cup brown sugar
 1 1/2 teaspoons cinnamon
 1 teaspoon cardamom

Directions

In a large bowl combine 2 1/2 cups of the flour and yeast and mix well. Heat butter, milk, sugar and salt in a small saucepan, stirring all the while until butter almost melts and mixture reaches approximately 115°F. (Do NOT boil.)

Add milk mixture to dries. Add eggs and beat with electric mixer on low speed for about 30 seconds. Beat for another three minutes on high speed, scraping down sides of bowl with a rubber spatula. Add enough of the remaining flour (half cup at a time) and mix by hand to form soft dough. Place dough on lightly floured surface and knead for about 5-8 minutes.

*You may need to add a little bit of flour as you knead dough, and you'll need to sprinkle the work surface with extra flour, too. The dough should be slightly elastic, and bounce back when you pull at it.

Shape dough into a smooth ball and place in a large greased bowl, turning once to lightly grease top of dough. Cover top of bowl with a slightly damp clean kitchen towel, and place in a warm, or sunny spot (not in a heated oven) for about 1 1/4 hours, or until dough has doubled in size.

Meanwhile grease a 10-inch tube or Bundt pan. Melt the butter and let cool slightly. Mix sugars and spices in a medium bowl. Finely chop nuts.

When dough has risen, punch a little hole in it to let it deflate. Divide dough into approximately 36 balls, each 1-1 1/2 inch in diameter. Roll balls in butter and transfer into sugar mixture. Roll in sugars and place in bottom of tube pan. When you have a full layer, sprinkle 1/3 of the nuts and currants over the dough balls. Repeat for two more layers, ending with nuts and currants. Cover with damp kitchen towel and let rise again until doubled, approximately 1 hour.

Bake at 350°F for 35-40 minutes. Remove from oven and cool in pan for 10-15 minutes. Invert onto plate, removing tube pan. Serve warm. Can be made ahead and refrigerated or frozen. Wrap in foil and reheat before serving.

Yes you can! If you're afraid of yeast breads, don't be. This recipe is as easy as pie, actually easier. All you need is a little patience to let the dough rise-twice. Once you get past the dough, let the family chip in. Form a little assembly line, and the rolls will be done in no time. While you make the balls, let the little munchkins roll them in the butter and sugar mixture. This breakfast treat is so tasty you'll wish every weekend was a holiday. This recipe is a take-off on an old Better Homes & Gardens Plaid Cookbook recipe for Golden Bubble Ring.

Ingredients

Dough

4-4 1/2 cups all-purpose flour
 2 packages active dry yeast
 1/2 cup butter or margarine (1 stick)
 1 cup milk
 1/2 cup sugar
 1 teaspoon salt
 2 eggs

Toppings

1 cube butter, melted

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