

Cranberry Cream-Cheese Pull Apart

1 package (5oz) sweetened, dried cranberries
24 each dinner rolls, thawed but still cold
1/4 cup butter, melted
1 cup granulated sugar, divided
1/3 cup (6 oz) cream cheese, softened
3 tablespoons fresh orange juice
1 tablespoon grated orange rind
1 tablespoon grated lemon rind
1 cup powdered sugar
5 teaspoons fresh lemon juice

Press about 1 teaspoon of cranberries into each thawed roll

Place rolls in a 9"x13" pan coated with non-stick cooking spray

Combine the butter, 1/2 cup sugar, cream cheese and orange juice. Blend well and pour over the rolls.

Cover with plastic wrap and let rise until double in size.

Combine 1/2 cup sugar, the rinds, and any remaining cranberries. Sprinkle the mixture over the risen rolls.

Bake immediately in a pre-heated 350 degree oven for 25 minutes or until rolls in center are done.

Combine powdered sugar and lemon juice. Drizzle over rolls.

Per Serving (excluding unknown items): 1952 Calories; 73g Fat (32.7% calories from fat); 7g Protein; 331g Carbohydrate; 1g Dietary Fiber; 208mg Cholesterol; 699mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fruit; 14 Fat; 21 1/2 Other Carbohydrates.