

Chocolate Chunk Cream Cheese Rolls

Components (Makes a 9 x 13 inch pan of 12 rolls)

Single batch of basic pastry dough

8 oz cream cheese (225 g), cut into dime-sized chunks

1 cup chocolate chips or chunks

Remove the dough from the refrigerator and place on floured silicone mat. Shape into a rectangle then roll out into a ½" thick rectangle, about 12 x 20". Dollop dime sized chunks of cream cheese evenly around the dough, then scatter the chocolate chips or chunks evenly around the dough. Roll up the dough from the wide side into a tight roll, adjusting length to about 18 inches. Cut the roll into 12 1 ¼-1 ½ inch wide pieces and place flat side down into a greased 9 x 13" baking dish, flattening each piece slightly. Cover and place in refrigerator for 4 to 24 hours.

When ready to bake, preheat the oven to 425 degrees. Remove the rolls from the refrigerator and allow to warm up at room temperature for 30-45 minutes while the oven warms up. Place the rolls in the oven and turn the oven down to 375 degrees. Bake until tops of rolls start to brown, about 22 to 24 minutes. Cool on a wire rack, drizzle icing if desired and serve.