

Girelle con Crema Breakfast Pinwheels

INGREDIENTS

- For the dough:
-
- 5 cups flour
- 1 cup lukewarm milk
- 2 eggs
- 3/4 cup sugar
- 1 packet dry yeast
- 2 tsps salt
-
- For the filling:
-
- 1/2 recipe of my Italian Custard found here...
- <https://www.nonnaantoinette.com/recipe/crema-pasticcera>
- Raisins to taste
-
- Egg wash for brushing tops (50/50 mix egg yolk and milk)



DIRECTIONS

- In the bowl of a stand mixer, place lukewarm milk, eggs, sugar and yeast.
- Blend on low speed with dough hook until well-blended.
- Add flour, a little at a time, continuing to mix on low speed.
- Finally, add salt and mix until a smooth dough ball is formed.
- Remove bowl, cover and place in a warm place to rise (like your oven with door closed and light on).
- Meanwhile, make the custard following my recipe included above.
- Note: only make 1/2 recipe by dividing all ingredients in half but following same directions.
- Cover custard with plastic wrap and place in fridge to cool.
- When dough has risen, about 2 hours after making it, remove it to a floured surface.

NONNA'S TIPS ON PAGE 2



DIRECTIONS (CONT.)

- Flatten dough into a large rectangle, about 1/2" thick.
- You may use a rolling pin if needed.
- Remove custard from fridge and stir with a whisk.
- Spread custard evenly over dough.
- Sprinkle raisins over custard.
- Use as many or as few raisins as you like.
- Beginning from widest side, begin rolling dough on to itself, jelly roll style.
- Seal seam.
- Slice log into pinwheels, about 1" wide.
- Grease a 9x13" (deep sides) baking pan, for 12 bigger rolls or a larger (lasagna size) baking pan for (18) smaller rolls.
- Place pinwheels side-by-side in the baking pan.
- Do not overcrowd since they'll grow!
- Cover pan and allow pinwheels to rest in warm area for 30 to 45 minutes.
- Preheat oven to 360F.
- When pinwheels have rested and risen, brush tops with egg wash.
- Bake in hot oven for about 30 to 35 minutes or until golden.
- Serve warm.

Girelle con Crema Breakfast Pinwheels continued...

NONNA'S TIPS

- If you don't have a stand mixer, you can mix and knead the dough by hand. Just make sure to knead long enough to achieve a smooth and elastic dough.
-
- If you don't like raisins, feel free to substitute with your favorite dried fruit, chopped nuts or chocolate chips. Using dried fruit makes these rolls taste like hot cross buns.
-
- If you like bigger rolls, cut the log into wider slices. Adjust baking as needed. Also, sprinkle with coarse sugar crystals before baking, if preferred.