

## Buttermilk Peanut Rolls

### Dough

2 packages dry yeast  
½ cup warm water  
5 tablespoons sugar  
1¼ cups buttermilk  
2 large eggs  
4½ -5½ cups flour  
½ cup unsalted butter  
2 teaspoons baking powder  
2 teaspoons salt

### Filling

½ cup unsalted butter  
¾ cup sugar  
2 tablespoons cinnamon  
¾ cups unsalted peanuts

### Icing

¼ cup unsalted butter  
¼ cup vegetable shortening  
3 cups powdered sugar  
1 teaspoon vanilla  
1-2 tablespoons heavy cream  
½ cup chopped peanuts

### Dough

The buttermilk, eggs, and butter should all be at room temperature. Dissolve the yeast in the warm water, and stir in 1 tablespoon of the sugar. Let stand for 10 minutes.

In the bowl of a stand mixer, using a whisk, beat together the yeast mixture, the buttermilk, the eggs, the softened butter, the remaining 4 tablespoons of sugar, the baking powder, and the salt. Place the bowl on the mixer stand. Using a dough hook, gradually add ½ cup of flour at a time until you get an elastic dough that can be kneaded.

Remove the dough from the bowl, and knead on a lightly floured surface until the dough is smooth and very elastic. Butter a large bowl. Roll the dough in the bowl to coat with butter. Cover with plastic wrap and refrigerate for several hours or overnight. If the dough is rising too quickly, punch it down.

Remove the dough from the refrigerator, and let it rise until it is doubled in size.

### Assembly

On a lightly floured board, roll out the dough into about a 24x10-inch rectangle. It should be about ¼-inch thick. You may have to work at this a bit because the dough wants to retract. Try lifting it several times, letting it hang from your hands to stretch it a bit. Then roll some more. Cut the dough in half with a sharp knife.

Spread the soft unsalted butter over each piece of dough, leaving a one-inch border on the farthest end. Whisk together the sugar and cinnamon. Sprinkle this evenly over the buttered areas, still keeping the one-inch border clean. Chop the peanuts and distribute them evenly over the buttered-sugared surface.

Wet the one-inch clean edge with water. Beginning at the long edge nearest to you, roll the dough into a tight log, patting the ends to keep them a uniform size if they begin

tapering. Pinch together the seam to seal the logs, rolling them so the seam side is down. Do the same for the second piece of dough.

Cut the logs into 1½-inch lengths with a very sharp serrated knife or with a piece of dental floss. Place each cut piece into two well-buttered, 9-inch cake pans. Cover and let rise until doubled (about one hour and ten minutes).

### **Baking**

Place one rack on the bottom and another in the middle of the oven. Preheat to 350°. Bake for about 15 minutes on the bottom rack. Then move to the middle rack and rotate the pans. Bake another 15-20 minutes until the tops are golden brown and the rolls sound hollow when tapped. Remove from the oven and let cool on a rack.

### **Icing**

In a mixer, blend together the butter (softened) and vegetable shortening. Gradually beat in the confectioner's sugar. Beat in the vanilla and just enough cream to give the icing a good texture.

When the rolls have cooled, spread the icing evenly over them. Sprinkle more chopped peanuts over the top, gently pressing them into the icing.