Raspberry Lemon Pistachio Sweet Rolls

6 Tablespoons butter

1/2 cup milk

3 cups flour

1/3 cup sugar

2 1/4 teaspoons yeast

3/4 teaspoons salt

zest from 1 lemon

2 eggs + 1 egg yolk

Filling

6 Tablespoons butter

1/4 cup sugar

1/2 teaspoon salt

1 cup raspberry jam

Glaze

3/4 cup powdered sugar

2 Tablespoons butter

1 Tablespoon lemon juice

Heavy cream (as needed)

Topping

1/4 cup chopped pistachios

Bring milk to a gentle boil. Pour over butter and let cool to 110.

Combine flour, sugar, yeast, salt and lemon zest in bowl of standing mixer.

Add cooled milk mixture and 2 eggs.

Knead with dough hook 6-8 minutes until smooth.

Transfer dough to a greased bowl, cover and let rise 1-2 hours.

Roll dough to a 12x16" rectangle.

Spread butter over dough.

Spread jam over butter.

Sprinkle with sugar and salt.

Roll tightly, starting with a short end.

Cut log into 12 pieces with a serrated knife. Place in a greased 9x13" dish.

Cover dish with plastic wrap and let rise 1-2 hours at room temperature.

Whisk together egg yolk and 1 teaspoon water. Brush over rolls.

Bake 18-24 minutes at 350. Let rolls cool 20 minutes.

Beat together powdered sugar, butter and lemon juice.

Add enough cream to get to drizzling consistency.

Drizzle over warm rolls.

Top with chopped pistachios.