

Blueberry Cream Cheese Rolls

Ingredients

2 T Sugar (plus 1 teaspoon)
1/4 oz Yeast
2 T Butter (softened)
1 1/4 t Salt
1 1/4 c Milk (plus 2 tablespoons)
1 Egg
4 c Flour
2 c Powdered Sugar
4 oz Cream Cheese
10 oz Blueberry Jam

Instructions

1. Combine 1/4 cup warm water, 1 teaspoon sugar and the yeast; let stand for 5 minutes.
2. Using an electric mixer, beat the butter with the salt and the remaining 2 tablespoons sugar until fluffy. Beat in 1 1/4 cups milk, egg, and the yeast mixture. Gradually add the flour at low speed. Transfer the dough to a floured surface and knead for 2 minutes. Place in a greased bowl and turn to coat. Cover and refrigerate overnight to let rise.
3. Using an electric mixer, beat the powdered sugar, cream cheese, and remaining 2 tablespoons milk.
4. Preheat the oven to 400 degrees. Grease a 9x13-inch baking pan. On a floured surface, roll out the dough into a 12x16-inch rectangle. Spread

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the blueberry jam on the dough, leaving a 2-inch border. Roll up lengthwise and seal the edges. Slice into 12 pieces and place in the pan cut sides up. Bake until golden-brown, 20 to 25 minutes. Top the the cream cheese icing.