

Blueberry Cream Cheese Rolls

same dough is used for cinnamon rolls & pecan rolls

*** plan ahead for dough to refrigerate overnight ***

dough:

¼ cup warm water

1 pkg active dry yeast

1 tsp sugar

2 Tbsp butter

2 Tbsp sugar

1 tsp salt

1 ¼ cup milk

1 large egg

4 cups flour

Combine warm water, yeast and 1 tsp sugar; let stand for 5 minutes. Using electric mixer, beat the butter, sugar and salt until fluffy. Beat in milk, egg and yeast mixture. Gradually add flour at low speed. Transfer dough to floured surface and knead for 2 minutes. Place in greased bowl and turn to coat. Cover and refrigerate overnight to let rise.

In the morning, preheat oven to 400°. On floured surface, roll out dough to 12x16 rectangle. Spread with blueberry preserves to within 2 inches of edges. Roll up tightly, beginning on long side. Pinch edge of dough to seal well. Stretch roll to make even. Cut into 12 pieces and place in pan, cut sides up. Bake until golden brown, 20-25 minutes. Spread with frosting while warm.

filling:

1 cup blueberry preserves

frosting:

2 cups powdered sugar

4 oz cream cheese

2 Tbsp milk