

Millennial Pen in Hand: Original Recipes

Super Easy Iced Blueberry Rolls



Ready in 45 minutes

Serves 8 people

Ingredients

- 2 tubes Crescent Dough Sheets
- 1 ¼ cups Jam or Homemade Jam (see Notes)
- 2 cups Heavy Cream
- ½ stick of Butter, melted
- ¼ cup Cream Cheese
- ¼ cup Sugar

Preparation

1. Get yourself a pan and spray with non-stick cooking spray or lightly coat with melted butter. Pre-heat the oven to 350°F.
2. Roll out your two sheets of crescent dough. In a pinch, you can use crescent roll doll, and pinch the perforations together. Make sure to stretch them. You want to make as even of a rectangle as possible.
3. Divide your jam or fresh berries equally and evenly across the dough, leaving a pinch of extra room toward the bottom in case the jam spreads downward.
4. Roll each sheet of dough on its long edge, giving you two thin longer logs, rather than two thicker shorted logs. Slice in half, then half again, and half one more time. You should have 8 rolls from each sheet, 16 total.
5. Place the rolls evenly in the pan – they will be messy, maybe collapsing a little, and this is OK. The rolls will puff up filling in any gaps or spaces as they bake.
6. Drizzle your remaining melted butter over the rolls and pour ¼ cup of heavy cream to coat. Be careful not drown them.
7. Cover with foil and place in the oven for 20 minutes. After 20 minutes, remove foil and bake for an additional 10 minutes or until tops are golden brown.
8. While the rolls are baking, to a bowl add your remaining heavy cream, cream cheese and sugar. Mix on medium speed until fluffy. If you don't have a hand/stand mixer, the good news is you can skip arm day.
9. Serve your rolls warm with a good dollop of your fluffy icing mixture and enjoy!

Notes, Tips & Tricks

This recipe, while super easy, can really encourage the creative side of ourselves. With a little bit of prep time, and a few extra ingredients you can take this recipe to the next level. Follow these steps to make your own

Blueberry Jam Filling:

Ingredients:

2 cups fresh Blueberries

1 ¼ cups Granulated Sugar

½ - 1 tsp of fresh Lemon Juice

Directions:

Get a small pot and add all ingredients to it. Place your pan on the stove and turn to medium heat. With a potato masher, or something similar, mash all of the blueberries. There should be no blueberries left unscathed!

Now that all of the blueberry juices are outside bring the pot to a simmer, then once the sugar dissolves to a boil. **Be sure you are stirring constantly, otherwise this will burn.** After 15 minutes of boiling and stirring, its time for the sauce test.

You're going to take a metal spoon and dip it into the blueberry jam, not for a spoonful, but just to coat the backside. If you are heat sensitive, wait a few seconds. Hold the spoon vertically then slide your finger horizontally across the coated side. If the jam crosses the line you've made, boil for another 15 minutes (stirring constantly).

Once you draw a line and the jam doesn't slide down you can turn the heat off. You'll set the pot to the side to cool for about 45 minutes. In that time, you can get a jar or container to store the jam.

After the jam has cooled for 45 minutes it will still be warm, but not too hot for the container you plan to store it in. Transfer the jam over using a rubber spatula. Then cover it and refrigerate until cold at the center.

From here you would use this jam in substitute for the 1 ¼ cups mentioned in the recipe. And feel free to look up other jam recipes as well, or make that secret recipe you have passed down for generations, so long as it makes you happy, we're happy.

