Lemon Blueberry Rolls



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Recipe by: Laura Vitale

Makes 16 rolls

Prep Time: 3 hours 0 minutes Cook Time: 30 minutes

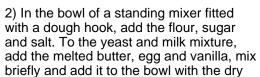
Ingredients
2-1/4 tsp of Active Dry Yeast
3/4 cup of Whole Milk
1/4 cup of Water, warmed up to 115
degrees
1/4 cup of Granulated Sugar
1/4 cup of Unsalted Butter, melted
1/4 tsp of Vanilla Extract
1 Egg
1 tsp of Salt
4 cups of All Purpose Flour
2 Tbsp of Melted Butter, to brush over the
top before baking
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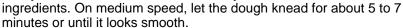
For the Filling:

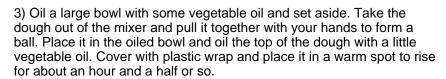
__1/4 cup of Unsalted Butter, at room temperature
__1/2 cup of Granulated Sugar
__Zest of 2 Large Lemons
__2 cups of Fresh Blueberries

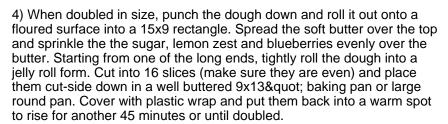
Zest of 2 Large Lemons 2 cups of Fresh Blueberries
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For the Glaze:
1/4 cup of Cream Cheese, at room
temperature
1 Tbsp of Butter, at room temperature
1-1/4 cups of Powdered Sugar
1/2 tsp of Vanilla Extract
1 Tbsp of Lemon Juice
2 Tbsp of Milk

1) In a small bowl, combine the water and milk, warm it up either in a small saucepan or the microwave just be careful not to heat it over 115 degrees F. Sprinkle 1 tsp of sugar over the milk mixture along with the yeast and set it aside for a few minutes.









- 5) Meanwhile preheat your oven to 350 degrees.
- 6) Once risen, brush them with some melted butter and bake them for about 30 minutes or until golden brown.
- 6) While the rolls cool for a few minutes make the glaze. Mix all the ingredients of the glaze in a bowl except for the milk, once the cream cheese is all mixed, slowly add the milk and mix until you get a runny glaze consistency. Immediately pour the glaze over the rolls and enjoy!