



Blueberry Cheesecake Rolls

Description

5-Ingredient Blueberry Cheesecake Rolls Recipe

Ingredients:

- 1 can (8 oz.) refrigerated crescent roll dough
- 1/2 cup cream cheese, softened
- 1/4 cup granulated sugar
- 1/2 cup fresh or frozen blueberries
- 1 teaspoon vanilla extract

Instructions:

Preheat Oven:

Preheat your oven to 375°F (190°C).

Line a baking sheet with parchment paper or lightly grease it.

Prepare the Cheesecake Filling:

In a medium bowl, mix together the softened cream cheese, granulated sugar, and vanilla extract until smooth and well combined.

Assemble the Rolls:

Unroll the crescent roll dough and separate it into individual triangles.

Place a spoonful of the cream cheese mixture on the wider end of each triangle.

Add a few blueberries on top of the cream cheese mixture.

Roll up the dough, starting from the wider end and rolling towards the point.

Place the rolls on the prepared baking sheet.

Bake:

Bake in the preheated oven for 10-12 minutes, or until the rolls are golden brown and cooked through.

Serve:

Remove the rolls from the oven and let them cool slightly before serving.

Enjoy your 5-Ingredient Blueberry Cheesecake Rolls warm or at room temperature.
Enjoy your easy and delicious Blueberry Cheesecake Rolls

Category

1. Grandma Recipes

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