



# Blueberry Cheesecake Rolls



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## Introduction

If you're looking for a delightful combination of creamy cheesecake and fresh blueberries wrapped in a warm, flaky pastry, look no further than Blueberry Cheesecake Rolls. This easy-to-follow recipe transforms simple ingredients into a delectable treat, perfect for breakfast or dessert. The tangy cream cheese filling, paired with the sweetness of blueberries and a hint of lemon zest, makes for a mouthwatering experience that will leave everyone asking for more.

## Detailed Ingredients with measures

- Crescents roll dough: 1 package
- Cream cheese: 8 oz, softened
- Granulated sugar: 1/2 cup
- Vanilla extract: 1 tsp
- Blueberries: 1 cup, fresh or frozen
- Lemon zest: 1 tbsp
- Powdered sugar: 1/4 cup, for dusting

## Prep Time

Preparation time for Blueberry Cheesecake Rolls is about 10 minutes.

## Cook Time, Total Time, Yield

Cook time is approximately 15-20 minutes, making the total time around 30 minutes. This recipe yields about 8-10 rolls, perfect for

sharing or indulging on your own.

Enjoy your delightful Blueberry Cheesecake Rolls, warm from the oven, dusted with powdered sugar, and bursting with delicious flavors!



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# Detailed Directions and Instructions

### Prep

Preheat your oven to 375F (190C). Lightly grease a baking sheet or line it with parchment paper for easy cleanup.

### Dough

Unroll the crescent roll dough onto a flat surface. Press the seams together to form a single sheet of dough, ensuring it is smooth and unified.

### Filling

In a medium bowl, mix together the softened cream cheese, granulated sugar, and vanilla extract until smooth and creamy. Spread this cream cheese mixture evenly over the dough sheet to ensure every bite is delicious.

See also [Raspberry Cheesecake No-Bake Recipe](#)

### Toppings

Evenly sprinkle the blueberries over the cream cheese filling, distributing them well. Add the lemon zest on top to provide a fresh, citrusy flavor that complements the sweetness of the blueberries.

### Roll

Starting from the long edge of the dough, carefully roll it into a log shape. Slice the log into 8-10 equal rounds, making sure each piece is

approximately the same size for even baking. Place the rounds cut side down on the prepared baking sheet.

### **Bake**

Bake in the preheated oven for 15-20 minutes, or until the rolls are golden brown and the dough is fully cooked. Once baked, remove from the oven and allow the rolls to cool slightly on the baking sheet.

### **Finish**

Dust the warm rolls with powdered sugar for a sweet finishing touch. Enjoy these warm, gooey, and delicious Blueberry Cheesecake Rolls as a delightful breakfast or dessert treat!

## **Notes**

### **Ingredient Substitutions**

You can replace blueberries with other berries like raspberries or strawberries if desired.

### **Serving Suggestions**

These rolls are best enjoyed warm, but they can also be served at room temperature. Consider pairing them with a scoop of vanilla ice cream for an indulgent dessert.

### **Storage**

Store any leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving for the best taste.



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# Cook techniques

## Preheating the Oven

Preheat the oven to ensure even cooking and achieve the right texture for the rolls.

## Preparing the Crescent Roll Dough

Unroll the crescent roll dough on a flat surface. Press seams to create a single sheet for an even filling distribution.

See also [Cheesesteak Tortellini in Rich Provolone Sauce](#)

## Mixing the Filling

Combine cream cheese, granulated sugar, and vanilla extract until smooth. This creates a creamy texture that will complement the blueberries.

## Layering Ingredients

Spread the cream cheese mixture uniformly over the dough. Follow with an even distribution of blueberries and lemon zest for a balanced flavor profile.

## Rolling Technique

Start from a long edge and roll the dough carefully to maintain the filling inside. Ensure the roll is compact for even slices.

## Slicing the Rolls

Cut the rolled dough into equal rounds to promote uniform baking and a

consistent appearance.

### **Baking the Rolls**

Place the rolls cut side down on a baking sheet to allow them to rise and brown evenly. Bake until golden brown for the best texture.

### **Finishing Touch**

Dust with powdered sugar after baking for an appealing presentation and added sweetness.

## **FAQ**

### **Can I use frozen blueberries instead of fresh ones?**

Yes, frozen blueberries can be used; just ensure to thaw and drain excess liquid before use.

### **What can I substitute for cream cheese?**

Options include mascarpone cheese or a dairy-free cream cheese alternative, depending on dietary preferences.

### **How do I store leftover rolls?**

Store in an airtight container in the refrigerator for up to three days. Reheat in the oven for best results.

### **Can I make these rolls ahead of time?**

Yes, you can prepare the rolls and refrigerate them before baking. Allow them to come to room temperature before baking.

**What can I use instead of lemon zest?**

Lime zest or a sprinkle of lemon juice can be used to add a citrus flavor if lemon zest is unavailable.

See also Bacon Cream Cheese Avocado Dip



## Blueberry Cheesecake Rolls

# Conclusion

These Blueberry Cheesecake Rolls are a delightful combination of creamy cheesecake filling and sweet, juicy blueberries, all wrapped in flaky crescent roll dough. Perfect for breakfast, brunch, or a sweet dessert, they are easy to make and sure to impress your family and friends with their delicious flavor and appealing presentation.

### **Blueberry Lemon Scones**

Incorporate fresh blueberries and lemon zest into a classic scone recipe for a tender, flaky treat that pairs perfectly with tea or coffee.

### **Mixed Berry Crisp**

Combine blueberries, strawberries, and raspberries with a crumble topping for a warm dessert that's easy to prepare and delicious with a scoop of ice cream.

### **Cheesecake-Stuffed Strawberries**

Fill fresh strawberries with a sweetened cream cheese mixture and top with crushed graham crackers for a cute, bite-sized dessert.

### **Blueberry Pancakes**

Add blueberries to your favorite pancake batter for a fruity twist on a breakfast classic. Serve with maple syrup for a satisfying morning meal.

### **Lemon Blueberry Muffins**

Bake moist muffins filled with blueberries and lemon zest for an

uplifting breakfast option that's easy to grab on the go.



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