

# Blueberry Rolls with Cream Cheese Frosting

SERVINGS: 9

PREPPING TIME: 110 MINS

COOKING TIME: 25-30 MINS

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## Ingredients

### Tangzhong:

100 g whole milk

20 g bread flour

### Main dough:

360 g bread flour

50 g honey (or sugar)

7 g instant dry yeast

5 g salt

1 large egg

130 g whole milk

All the tangzhong

85 g unsalted butter,

softened at room temp

### Filling:

250 g frozen blueberries

125 g honey (or sugar)

2 tsp lemon juice

### Cream cheese frosting:

100 g cream cheese full fat

25 g unsalted butter,

softened at room temp

Maple syrup to taste, we

started with 1 teaspoon

1/4 tsp vanilla paste

1 \*tiny\* pinch salt

## Directions

### 1. Prepare tangzhong

Add ingredients to a small pot and heat up over medium heat while stirring. Once thickened, remove from heat and transfer to a bowl. Cover with plastic wrap and cool to room temp.

### 2. Main dough

Add all ingredients, including tangzhong, except butter, to the bowl of a stand mixer fitted with a dough hook. Knead on low-medium for 10 minutes. Add butter in cubes, one cube at a time. Knead for another 10-20 minutes until the dough passes the window-pane test. Place dough in a clean, lightly oiled bowl. Proof for 90 minutes or until doubled. Meanwhile, make the filling:

### 3. Blueberry filling

Add ingredients to a pot.

Simmer on medium heat until thickened. The honey does tend to make the filling more liquid-y. You can add Clear Jel to thicken it a bit. To use Clear Jel®, mix a small amount in cold water, then gradually add to the hot liquid, mixing constantly. Cool to room temp.

### 4. Shape & bake

Roll the dough into a 40x40cm rectangle. Spread out the blueberry filling. Roll up tightly. Divide into 9 using floss or a sharp knife. Arrange in a 9x9-in pan. Proof for 30 minutes. Bake at 180C/350F for 25-30 minutes, until internal temp is at 95C/200F.

### 5. Frosting & assemble

Use a hand mixer to whip together the cream cheese and butter until light in color (about 5 min).

Whip in maple syrup, vanilla, and salt until fluffy.

Drizzle frosting over the blueberry rolls and enjoy.