

Blueberry Lemon Sweet Rolls with Lemon Cream Cheese Icing

Soft, fluffy sweet rolls swirled with thick, jammy fresh blueberry filling and bright notes of lemon, finished with a tangy-sweet lemon cream cheese icing for a summery, bakery-style treat.

Ingredients

- 2 and 3/4 cups (344g) all-purpose flour (spooned and leveled)
- 1/4 cup (50g) granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon lemon zest
- 3/4 cup (180ml) whole milk
- 3 Tablespoons (43g) unsalted butter
- 2 and 1/4 teaspoons (1 packet) instant yeast
- 1 large egg (at room temperature)
- 1 and 1/4 cups (170–180g) fresh blueberries (do not use frozen)
- 6 Tablespoons (75g) granulated sugar
- 1 teaspoon lemon juice
- 4 ounces (113g) cream cheese (full-fat brick style, softened to room temperature)
- 1 Tablespoon (14g) unsalted butter (softened to room temperature)
- 3/4 cup (90g) confectioners' sugar
- 2 Tablespoons (30ml) lemon juice
- optional lemon zest or sliced lemons (for garnish)

Instructions

1. Make the dough: In a large bowl, whisk together the flour, granulated sugar, salt, and lemon zest.
2. Warm the milk and butter together (microwave or stovetop) until the butter melts and the mixture is warm to the touch, about 110°F/43°C. Whisk in the yeast until dissolved.
3. Pour the milk mixture over the dry ingredients, add the egg, and mix with a sturdy spatula or a stand mixer fitted with a dough hook until a soft dough forms.
4. Transfer the dough to a lightly floured surface and knead by hand for 3–5 minutes until soft and smooth.
5. Place the dough in a lightly greased bowl, cover, and let rise until puffy, about 1–2 hours.
6. Make the blueberry filling: In a small saucepan, combine fresh blueberries, granulated sugar, and lemon juice. Cook over medium heat, stirring, until the mixture thickens to a spreadable, jam-like consistency. Remove from heat and cool

completely.

7. Punch down the risen dough and roll it into a 9×14-inch rectangle.

8. Spread the cooled blueberry filling evenly over the dough.

9. Tightly roll the dough into a log, then slice into 9 to 12 rolls with a sharp knife.

10. Arrange the rolls in a lightly greased 9- or 10-inch square or round pan. Loosely cover and let rise until nearly doubled, about 1 hour.

11. Bake until the rolls are golden brown on top.

12. Make the icing: Beat the cream cheese, butter, confectioners' sugar, and lemon juice together until smooth and creamy.

13. Spread the icing over the warm rolls so it melts slightly into the swirls. Garnish with lemon zest or sliced lemons if desired and serve warm.

Tags: Breakfast, Bread, Dessert, Blueberry, Lemon, Yeast
