



# WILD BLUEBERRY CINNAMON ROLLS



SERVES:

5

PREP TIME:

20M

COOK TIME:

30M

VEGETARIAN

## INGREDIENTS:

½ Cup Crofter's Organic Premium Wild Blueberry Fruit Spread

1 Pack of Frozen Cinnamon Rolls

¼ Cup Confectioner's Sugar

1-2 Tbsp Milk

¼ Tsp Vanilla Extract

## DIRECTIONS:

1. Begin by removing the frozen cinnamon rolls from the freezer and allowing them to thaw until room temperature and easy to separate. Preheat the oven to 350°F and lightly coat a baking tray with non-stick spray. Set aside.
2. Remove thawed cinnamon rolls from the packaging and scoop about 1 Tbsp Crofter's Organic Premium Wild Blueberry Fruit Spread into the center of each roll. Set remaining Crofter's Organic Premium Wild Blueberry Fruit Spread aside. Place the rolls on the prepared baking tray. Bake in oven for 20-25 minutes.
3. While the cinnamon rolls are baking, make the wild blueberry glaze. In a small bowl, add the remaining Crofter's Organic Premium Wild Blueberry Fruit Spread, confectioner's sugar, milk, and vanilla extract. Stir until smooth. Add in more milk if you would like the glaze thinner. Set aside.
4. Once cinnamon rolls are finished baking, remove them from the oven and allow them to cool for about 5 minutes before removing from the baking tray. Once removed, drizzle with the wild blueberry glaze and serve. Enjoy!