

INGREDIENTS FOR 4 TO 6 SERVINGS

- ¼ Cup Whipped Cream Cheese
- ¼ Cup Lemon Curd
- 1 Package Refrigerated Crescent Rolls
- ½ Cup Fresh Blueberries
- 2 to 3 Tablespoons Granulated Sugar



PREPARATION

Preheat oven to 350°.

Prepare a 9x9 baking pan with cooking spray.

In a small bowl mix the cream cheese and lemon curd together, set aside. Open the package of crescent rolls, and unroll. Try to keep it in one piece, by pressing the seams together to create a sheet of crescent dough. Once the dough is prepared sprinkle the sugar evenly over the work space and move the crescent dough on top of it.

Spread the cream cheese and lemon curd mix over the dough, getting close to the edges and sprinkle with blueberries. Starting on the long side of the dough, roll tightly towards the other side. Cut the rolls with a serrated knife into 12 equal slices.

Arrange the rolls in the baking pan and bake 15-20 minutes or until golden brown.