

## Blueberry Cream Cheese Crescent Rolls: Easy & Elegant Treat

Blueberry Cream Cheese Crescent Rolls



**OVEN**  
**375°F**

**TIME**  
**10-13 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

3 oz cream cheese, softened (full-fat or reduced-fat)

$\frac{1}{2}$  teaspoon vanilla extract (pure vanilla is best)

2  $\frac{1}{2}$  tablespoons powdered sugar (confectioners' sugar)

1 (8 oz) tube of crescent roll dough (such as Pillsbury)

$\frac{2}{3}$  cup fresh blueberries (rinsed and patted dry)

Swaps and Notes:

**Cream Cheese:** Ensure your cream cheese is completely softened to room temperature for a smooth, lump-free filling.

**Powdered Sugar:** This gives the filling a smooth texture and the right amount of sweetness.

Granulated sugar might make it grainy. Adjust the amount to your sweetness preference.

**Crescent Roll Dough:** Any brand of refrigerated crescent roll dough will work. Ensure it's cold before unrolling for easier handling.

**Blueberries:** Fresh blueberries are best, but you can use frozen blueberries if thawed and well-patted dry (excess moisture will make the rolls soggy). Other berries like raspberries or small diced strawberries could also be delicious.

**Vanilla Extract:** Don't skip it! It enhances the flavor of the cream cheese. A tiny pinch of lemon zest could also be added to the cream cheese for a brighter flavor.

**Optional Toppings:** A light dusting of powdered sugar after baking, or a simple glaze (powdered sugar mixed with a tiny bit of milk or lemon juice) can add an extra touch of sweetness and presentation.

**Directions:**

**Preheat Oven & Prep Baking Sheet:** Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper. This makes clean-up a breeze and prevents sticking.

**Prepare Cream Cheese Filling:** In a medium mixing bowl, combine the softened cream cheese, vanilla extract, and powdered sugar. Use a whisk or electric mixer to beat these ingredients together until the mixture is completely velvety smooth and lump-free.

**Unroll Crescent Dough:** Carefully unroll the crescent dough from its tube. Separate it into individual triangles along the perforations. Lay them flat on your clean work surface.

**Spread Cream Cheese Mixture:** Evenly spread a thin layer of the cream cheese mixture over each individual crescent roll triangle. Ensure you get coverage all the way to the edges for consistent flavor.

**Sprinkle Blueberries:** Sprinkle fresh blueberries over the cream cheese layer on each triangle. Try to distribute them evenly so every bite gets a berry!

**Roll Up Crescents:** Starting from the wider end of each triangle, gently roll up the dough, moving towards the pointed tip. Encapsulate the cream cheese and blueberries inside as you roll.

**Arrange on Baking Sheet:** Arrange each rolled-up crescent on the prepared baking sheet, ensuring proper spacing between them (about 1-2 inches apart) to allow for even baking and browning.

**Bake:** Bake the crescent rolls in the preheated oven for 10-13 minutes, or until they achieve a beautiful golden brown hue and are puffed up and flaky. Baking times can vary, so keep an eye on them.

**Cool Slightly & Serve:** Once baked, remove the baking sheet from the oven and allow the rolls to cool slightly on the sheet for a few minutes before transferring them to a wire rack. They are at their absolute finest when enjoyed warm, delivering a harmonious blend of flaky, buttery crust, creamy filling, and bursts of fresh blueberry goodness with every bite.

**Tips for Success:**

**Softened Cream Cheese:** This is crucial! Cold cream cheese will result in a lumpy filling.

**Don't Overfill:** While tempting, don't overfill the crescent triangles, as the filling might ooze out

during baking. A thin, even layer is perfect.

**Pat Blueberries Dry:** If washing fresh blueberries, ensure they are thoroughly patted dry to prevent excess moisture from making the dough soggy.

**Watch the Bake Time:** Crescent rolls bake quickly! Keep a close eye on them during the last few minutes to prevent burning. They should be golden, not dark brown.

**Serve Warm:** While still tasty cooled, these rolls are truly best enjoyed warm when the cheese is melty and the blueberries are soft.

**Serving Suggestions and Pairings:**

As a sweet breakfast treat alongside coffee or tea.

An elegant afternoon delight for guests.

A post-dinner indulgence that's lighter than a heavy cake.

Perfect for brunch spreads or baby showers.

A refreshing glass of This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days.

**Storage and Leftover Tips:**

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15. **Serving Suggestions and Pairings:** These Blueberry Cream Cheese Crescent Rolls are incredibly versatile and can be served for various occasions:
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17. An elegant afternoon delight for guests.
18. A post-dinner indulgence that's lighter than a heavy cake.
19. Perfect for brunch spreads or baby showers.
20. For other delightful sweet treats, you might also enjoy:
21. A refreshing glass of : This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days.
22. **Storage and Leftover Tips:** These Blueberry Cream Cheese Crescent Rolls are best enjoyed fresh and warm. If you have any leftovers, store them in an airtight container at room temperature for up to 1-2 days, or in the refrigerator for up to 3 days. To reheat, warm them gently in a toaster oven or conventional oven at 300°F (150°C) for a few minutes until heated through and slightly re-crisped. Microwaving is an option, but they will lose some crispness.
23. **More Recipes You Will Love:** If you loved the effortless elegance and deliciousness of these crescent rolls, you'll definitely want to explore some of these other fantastic dessert recipes:
24. For a fun and whimsical treat, check out my : How This Unicorn Poke Cake Became My Favorite Party Trick.
25. Indulge your chocolate cravings with : These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/blueberry-cream-cheese-crescent-rolls-easy-elegant-treat/>