

Strawberry Jam Sweet Rolls



Blogger Averie Sunshine of [Averie Cooks](#) makes sweet, tender breakfast rolls with big berry flavor.

Prep Time **10** Minutes

Total Time **30** Minutes

Makes **10** servings

Rolls

1 can Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet (or 1 can Pillsbury® refrigerated crescent dinner rolls, seams pressed together)

2 tablespoons unsalted butter, softened

1 cup strawberry jam or preserves (or your favorite flavor jam, nut butter, or spread)

Glaze

3 oz regular or 1/3-less-fat cream cheese, softened (about 1/3 cup)

2 tablespoons unsalted butter or light buttery spread, softened

1 teaspoon vanilla

Garnish, if desired: Fresh berries

Heat oven to 350°F. Spray 9-inch pie plate or 8- or 9-inch square (2-quart) glass baking dish with cooking spray; set aside.

Unroll dough onto work surface. Spread 2 tablespoons butter evenly over dough. Top with jam, spreading evenly.

Starting with 1 long side, roll up dough into tight roll. With serrated knife (or bench scraper or unwaxed plain dental floss), cut roll into 10 slices (or 8 slices for bigger rolls). Place slices in pie plate.

Bake about 20 minutes or until tops are set and light golden brown.

Meanwhile, in small bowl, beat Glaze ingredients with electric mixer on medium speed or with whisk until smooth.

Generously drizzle glaze over rolls (it's not necessary to wait for them to cool).

Garnish with fresh berries. Serve warm.

Store in airtight container up to 2 days.