

Mini Puff Pastry Cinnamon Rolls with Blackberry Icing

Yield: 16 rolls

Prep Time: 15-20 minutes

Cooking Time: 14-16 minutes

Inactive Time: 40 minutes (for dough to thaw)

INGREDIENTS

For the Cinnamon Rolls:

1 egg (for egg wash)

1 sheet puff pastry dough, thawed

3 TBSP butter, softened

3 TBSP granulated sugar

1 TBSP ground cinnamon

Blackberry Cream Cheese Glaze (see below)

Special Equipment: Large, rimmed baking sheet

For the Blackberry Glaze:

1 1/2 cups confectioners' sugar

4 TBSP heavy cream

4 TBSP butter, melted

1 slightly heaping TBSP blackberry jam



DIRECTIONS

Pre-heat your oven to 325°F.

Line a large, rimmed baking sheet with parchment paper or foil. If using foil, spray it with cooking spray and it set aside. Beat the egg with 1 tsp of water (a splash) to make an egg wash. Set this aside for sealing the rolls closed before slicing and baking them.

On a lightly floured surface, lay out the sheet of puff pastry dough so that the longer side of the rectangle is facing you. Press the dough together gently at the seams to seal them together, making one large rectangle. Use a rubber spatula to spread the softened butter onto the rectangle, leaving a 1/2-inch border on the edges. Mix together the sugar and cinnamon in a small ramekin or bowl. Sprinkle it over the butter as evenly as possible, still leaving a 1/2-inch border around the edges. Brush the edges with egg wash to help them seal shut. Roll the dough away from you into a tight cylinder and press on the long edge to seal.

Using a sharp knife, cut the cylinder into 16 equal-size rolls. Place them cut-side-down on your prepared baking sheet. Bake for 14-16 minutes until the rolls are just golden brown. In the meantime, make your blackberry glaze (see directions below). Remove the rolls from the pan to a rack placed over foil or parchment paper. Spoon the Blackberry Glaze over the top of each roll while they're still warm.

For the Blackberry Icing:

Sift the powdered sugar into a medium mixing bowl. Add the cream, melted butter, and jam. Beat or whisk together until well-combined. **MAKE AHEAD** You can make this glaze up to 3 days ahead of time. Bring it to room temperature and give it a good whisk before spooning it on the hot puff pastry cinnamon rolls. If the glaze seems to thicken when after you whisk it, add 1 teaspoon of heavy cream at a time, whisking after each addition, until you are happy with the consistency.