CINNAMON ROLLS WITH BLUEBERRY LAVENDER GLAZE

Warm, gooey cinnamon rolls meet floral flavors in these Cinnamon Rolls with Blueberry Lavender Glaze. Sweet blueberries, bright lemon, and aromatic lavender come together to make a rich compote, swirled into creamy vanilla frosting for the perfect lavender glaze to drizzle on top. Rich's Cinn-Sational® Proof & Bake Cinnamon Roll Dough makes it easier than ever to bake up delicious, scratch-quality cinnamon rolls. Baked to golden perfection and finished with a touch of citrus zest, these rolls are a dreamy balance of indulgent and refreshing — and perfect for any daypart!

Yield: 1 Batch

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INGREDIENTS

	RICH'S Heat'N Ice™ Vanilla Icing, 1 Count, 12 lbs (#09976)
	zest of 1 lemon
2 tbsp.	Cornstarch
2 tbsp.	Dried Lavender
5 C	Blueberries
1/2 C	Granulated Sugar
1/3 C	Fresh Lemon Juice
	RICH'S Fresh 'n Ready Freezer to Oven Cinnamon Rolls with Superior Set White Icing BAG-EEZ, 120 2.5-oz Rolls (#07460)

DIRECTIONS

1. Cook Cinn-Sational® Cinnamon Rolls according to package instructions
2. Take out of the oven when done
3. Set aside to cool
4. Heat blueberries in a saucepan with sugar, lemon juice, cornstarch and lavender
5. Bring to a boil and allow to cook down for 2-3 minutes
6. Turn off the heat and allow compote to cool
7. Mix compote with Heat'n Ice Vanilla Frosting to create lavender glaze mixture
8. Ice rolls with lavender glaze and top with zest of lemon if desired

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