

- Berry cinnamon roll cups -



INGREDIENTES

For the cups:

1 CAN OF CINNAMON ROLL DOUGH

Ingredients for the filling:

1 CUP OF FRESH OR FROZEN RASPBERRIES.

1 CUP OF FRESH OR FROZEN STRAWBERRIES, SLICED

1/2 CUP OF FRESH OR FROZEN BLUEBERRIES

1 CUP OF SUGAR

2 TBSP OF FRESH LIME JUICE

For the frosting:

1 CUP OF POWDERED SUGAR

½ CUP OF BUTTER

3 TBSP OF MILK

A BIG SPLASH OF VAINILLA MOLINA

PROCEDIMIENTO

For the cups:

1. HEAT THE OVEN TO 360 °F / 180 °C. GREASE THE MUFFIN CUPS WITH COOKING SPRAY.
2. SLICE THE DOUGH INTO 8 PIECES.
3. FLATTEN EACH PIECE WITH A ROLLING PIN INTO A "TORTILLA" SHAPE AND PLACE IN EACH MUFFIN TIN PRESSING FIRMLY.
4. BAKE FOR 20 MINUTES.

For the filling:

1. IN A SAUCEPAN, PLACE THE STRAWBERRIES, RASPBERRIES AND BLUEBERRIES, SUGAR AND LIME JUICE.
2. HEAT UNTIL THE SUGAR DISSOLVES AND A HOMOGENEOUS MIXTURE IS FORMED.
3. REMOVE FROM HEAT AND LET COOL.

Optional: YOU CAN ADD A TBSP OF CORNSTARCH TO THICKEN THE MIXTURE.

For the frosting:

1. BEAT THE BUTTER UNTIL SMOOTH AND CREAMY.
2. ADD THE POWDERED SUGAR, ONE CUP AT A TIME.
3. ADD A BIG SPLASH OF VAINILLA MOLINA AND THE MILK UNTIL SMOOTH.

Prepare your cups!

FILL THE CUPS WITH THE BERRY MIXTURE AND FINISH WITH THE DESIRED AMOUNT OF FROSTING.