

Fresh Blueberry Roly-Poly

adapted from *What Cooks in Suburbia*, Lila Perl, Dutton, 1961.

c/o marissarothkopf.substack.com

What You'll Need:

1 cup sugar

1/2 cup water

2 tablespoons lemon juice

2 teaspoons lemon zest

1 1/2 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon salt

8 tablespoons (4 ounces) butter, cut into 16 or so pieces

1/2 cup rolled oats**

1/2 to 2/3 cup milk

4 tablespoons butter, melted

2 cups fresh blueberries

2 tablespoons sugar

What you'll do:

1. Preheat the oven to 400°F. Butter a 11 x 7 x 2-inch pan or 13 x 9 x 2-inch pan. Either size will work as the rolls will expand to fill the space, although I prefer the smaller pan.
2. Combine sugar, water, lemon juice and lemon zest. Bring to a boil and simmer for 3 minutes, remove from heat and set aside. (Simmer: small bubbles appear at the side of the pan)
3. In a large bowl, whisk together the flour, baking powder and salt. Cut in the butter, using two knives or a pastry blender until the butter is in pea-size pieces. (You can blend it in with your fingers, especially if they're icy and sepulchral to the touch. The worry is normal warm human fingers will make the butter too soft. As with most pie crusts and biscuits doughs, you want there to be small, cold shards of butter visible in the dough.)

4. Add in the oatmeal and 1/2 cup of the milk, stirring until a stiff batter forms. If the batter holds together when you squeeze it, it's ready, but if it seems too dry, add milk one tablespoon at a time.
5. Turn the dough out onto a floured pastry board or smooth surface and knead it together very briefly until the dough comes together. Roll out the dough into a 8-inch x 14-inch rectangle.
6. With the long side facing you, brush the dough with the melted butter. Sprinkle the 2 tablespoons of sugar over the dough. Pour the blueberries onto the dough and spread them evenly, leaving about 1 inch from every side. Roll up the dough like a jelly roll and push any escapee blueberries back in. Moisten the edge of the dough with a bit of water and press gently to seal. Cut the roll into 12 pieces using a serrated knife. Place the pieces cut side down in the prepared pan, spacing them evenly. Spoon the cooled lemon syrup evenly over the slices. Bake for 25 to 30 minutes until the top is golden brown and there is bubbling blueberry juice at the edges of the pan.
7. Serve warm with ice cream, whipped cream or both. You can make these earlier in the day and reheat when it's time to serve them.

**Are the rolled oats necessary? Nope. Don't go out of your way to buy them if you don't have them at home.