

EASY STRAWBERRY CREAM CHEESE DANISH

From the kitchen of Annette Carrier

Ingredients:

2 - 8oz cans Pillsbury
Crescent Rolls
Flour for dusting

Filling:

8 oz cream cheese
8 Tbsp powdered
sugar
About 10-12 tsp. of
strawberry jam or
whatever is your
favorite jam

Glaze:

1/2 cup powdered
sugar
2-3 tsp. Milk

Directions:

Heat oven to 375°F. Remove crescent dough from can, by Do Not unroll.
Cut dough into 10 slices and place 2 inches apart on a cookie sheet.
Press each slice into 2-3 inch round pieces, making sure to leave a ridge around the outer edge.
In a small bowl, mix together cream cheese and 8 Tbsp. Powdered sugar.
Spoon about 2 tsp cream cheese mixture on center of each piece of dough and spread around the center.
Top the cream cheese mixture with 1 tsp. Strawberry jam.
Bake 12-14 minutes or until golden brown. Cool for 4-5 minutes before moving them.
In a small bowl, mix 1/2 cup powdered sugar with 2-3 tsp of milk. Add more milk if needed.
Drizzle glaze over danishes.
Serve warm. Or cold...just try not to eat all of them at once!