
Cream Cheese Danish

By Lis Hammons.



Makes two 9x13 pans. I like to buy a can of cherry pie filling and spread around on the top of the cream cheese in one pan and leave the other one plain. You can use any type of pie filling or fruit.

Ingredients:

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| 4 (8 oz) | Packages refrigerated crescent dinner rolls |
| 2 (8 oz) | Packages cream cheese, softened |
| $\frac{3}{4}$ cup | Granulated sugar |
| 1 | Egg yolk |
| 1 tsp | Vanilla extract |
| 1 tsp | Lemon juice |
| 1 | Egg white |

Directions:

1. Preheat oven to 350F. Spray two 9x13-inch pans with cooking spray.
2. Unroll and spread one package of crescent rolls in the bottom of each pan.
3. Mix next 5 ingredients until smooth. Divide in half and spread over crescent rolls (put the fruit layer down if you are using it).
4. Unroll last two packages of crescent rolls and spread over top of cream cheese mixture in each pan.
5. Brush with egg white and bake for 25-30 minutes, until golden brown.

Glaze:

2 tbs	Melted butter
2 tsp	Vanilla extract
2 cups	Confectioners sugar
	Water (or milk)

Directions:

While danishes cool, mix glaze ingredients (add just enough water or milk to make spreadable) and drizzle over cooled danishes.