

Easy Cream Cheese Danishes

Makes 24 pastries

Ingredients

2 cans Pillsbury Grands Crescent Rolls (big & flaky)

1 can pie filling (I like cherry)

8 oz cream cheese

1 tsp vanilla

1/3 cup sugar

powdered sugar

milk

Directions

1. Place crescent roll cans in the freezer for about 30 minutes.
2. Preheat the oven to 350 degrees Fahrenheit and line baking sheets with silicon mats or parchment paper.
3. Beat cream cheese, vanilla and sugar with an electric mixer until smooth and fluffy.
4. Open the cans and slice each into 12 pieces, approximately 1/2" slices. (Don't unroll them, pretend they're slice and bake cookies.)



5. Place six slices on a cookie sheet, flattening the centers to create an indent. (I used a large spice container dipped in flour, plus my fingers for a little extra flattening in the middle.)²
6. Fill the indent half with the cream cheese mixture and half with the pie filling.
7. Bake until edges are golden brown, about 15 minutes.
8. Cool completely on a wire rack.
9. In a small bowl, mix a large spoonful of powdered sugar with a little milk until liquid but still thick. Spoon into a pastry bag or Ziploc, cut off the tip, and drizzle over the pastries.
10. Enjoy one (or three, I don't judge) with a cup of coffee or a tall glass of milk.

Notes

¹ I actually think these are best the next day. Bake, cool, frost, and put in airtight containers overnight. For

me, they're always more moist and pastry-like the next morning. (Although they are also fabulous straight out of the oven... but don't burn your mouth.)

² These spread **a lot** during baking, so don't try to squeeze too many on a pan. Start with 6 and see if you have room for more after the first batch is baked.