

Cream Cheese Danish Recipe

Danish Ingredients

- 2 (8-ounce) Tubes of Crescent Roll Sheets
- 1 Tablespoon Unsalted Butter- Melted
- 6 Tablespoons Light Brown Sugar

Filling Ingredients

- 8 Ounce Package Cream Cheese- Room Temperature
- 1 1/2 Teaspoons Vanilla
- 1/4 Cup Granulated Sugar
- Cinnamon- Sprinkle on top, once filling is in place.

Icing Ingredients

- 1 Cup Powdered Sugar
- 1/2 Teaspoon Vanilla
- 5 Teaspoons Milk, or Milk Substitute

Instructions

Preheat oven to 350° and bake for about 15-18 minutes.

1. Unroll each of the Crescent roll sheets and drizzle melted butter on top.
2. Sprinkle brown sugar on top of each sheet.
3. Cut each of the sheets, the long way, into 4 equal strips.
4. Roll each of the strips to make what looks like a giant spaghetti noodle.
5. Coil each of the noodle-like dough strips.
6. Once coiled, press and pinch the dough to seal all of the edges. Pay special attention to pressing down the top middle section of the dough to house the filling mixture.
7. **FILLING-** With a hand blender, mix the cream cheese (at room temperature), vanilla, and milk.
8. Pour a heaping tablespoon of filling mixture on the top of each of the Danishes.
9. Sprinkle with cinnamon (or you can leave it out, but they taste AMAZING this way)
10. Place on a parchment-lined baking sheet and bake at 350° for 15-18 minutes or until golden brown.
11. **ICING-** Mix powdered sugar, vanilla, and milk together with a whisk. Drizzle on top of the Danishes after they come out of the oven. Bon appetit!