

Easy Cream Cheese Danish: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
Danish Ingredients: • 1 can refrigerated crescent roll dough; divided • 1 8-oz. pkg. cream cheese • 1/2 c. sugar • 1 t. vanilla • 1 egg • 1/4 c. chocolate chips (optional) Glaze Ingredients: • 1/3 c. powdered sugar • 1 - 2 T. milk • 1/2 t. vanilla	• Preheat oven to 350°F and grease an 8"x8" baking pan. • Line the bottom of the pan with 1/2 of the crescent roll dough. Pinch the seams together. • In a medium bowl, beat the cream cheese, sugar, vanilla, and egg together until smooth. Stir in chocolate chips if desired. • Spread the mixture over the crescent rolls and then lay the remaining half of the crescent roll dough on top of the cheese mixture. (I found that it was easier to lay the dough on the counter first and pinch the seams together BEFORE I placed the dough on top of the cream cheese mixture). • Bake for 30-35 minutes or until the top is golden brown. • Cool for 20 minutes (I put it in the fridge, uncovered). • In a small bowl, mix glaze ingredients together until it reaches the consistency you want. Then drizzle over danish. <i>You could also top with canned cherry pie filling, chocolate syrup, nuts, whipped cream, etc.</i> • Serve immediately or cover and refrigerate (it will stay good for a few days.)