Cream Cheese Danish

2 can crescent rolls (I used the new Crescent sheets)
2 8 oz can cream cheese
3/4 cup sugar
2 beaten eggs
1 tsp vanilla
1 -2 tsp lemon juice - (I used one)

Frosting

4 Tbsp butter
2 Tbsp milk
2 cups sifted powdered sugar

Spray a 9 x 13 pan with Pam. If using regular crescent rolls, piece seams together and cover the bottom of the pan. Mix rest of ingredients and pour over dough. Pour mixture over the dough and top with the other sheet of crescent rolls.. sealing the edges. Bake at 350 until golden brown - think mine took about 15 minutes. Make frosting and frost while hot. I put my frosting in a quart ziploc bag, snipped the corner and drizzled the top of the danish. Cool completely.

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