



Cherry Crème Danish Dessert

2 cans refrigerated crescent dinner rolls, divided
2 tubs cream cheese spread
1 1/2 cups icing sugar, divided
1 egg white
1 tsp vanilla
1 can cherry pie filling
1 to 2 tbsp skim milk

Preheat oven to 350°F. Unroll one can of crescent dough and place in a greased 13 × 9 inch baking pan.

Press onto the bottom of the pan to form a crust, firmly pressing seams together to seal.

Beat cream cheese spread, 3/4 cup icing sugar, egg white, and vanilla with a mixer on medium speed until well blended.

Spread onto crust, then cover with pie filling.

Unroll second crescent rolls onto a large sheet of wax paper. Pat out dough to form a 13 × 9 inch rectangle, pressing seams together to seal. Invert over pie filling to form the top crust.

Bake for 30–35 minutes, or until golden brown. Cool at least 20 minutes.

Gradually add milk to remaining 3/4 cup icing sugar, beating until well blended and thick.

Drizzle over dessert and cut into 24 pieces.