

Crescent Delights

Although this dessert has bread in it, Aunt Alisa doesn't make it from scratch. This is a quick and easy dessert that doesn't disappoint when served. It takes the classic cinnamon and sugar combination plus cream cheese to create a rich sweet treat.

Ingredients

Dessert

2 cans crescent rolls
2 - 8-ounce packages cream cheese, softened
1 egg
1 cup sugar
1 teaspoon vanilla
sugar/cinnamon mixture

Powdered Sugar Icing

1 tablespoon butter, softened
1 tablespoon milk
1 teaspoon vanilla
½ cup powdered sugar, possibly more



Instructions

Dessert

- ❖ Grease a 9x13 pan.
- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Roll out and lay whole sheet of crescents from one can flat on the bottom of your 9x13.
- ❖ Mix cream cheese, egg, sugar, and vanilla.
- ❖ Spread mixture on crescents in the 9x13.
- ❖ Unroll the other crescent and lay flat on top of mixture.
- ❖ Bake for 30 minutes and remove from the oven.
- ❖ Sprinkle with sugar and cinnamon.

Powdered Sugar Icing

- ❖ Blend first three ingredients.
- ❖ Add powdered sugar. (You want the icing thin enough to drizzle but not run. If it is too thin, add more powdered sugar.)


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Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8