

Cheese Danish

Ingredients:

- 2 cans crescent rolls
- 2 8-oz packages cream cheese
- 1 c. sugar
- 1 t. vanilla
- 1 egg plus 1 egg white

Glaze Ingredients:

- 1/2 c. powdered sugar
- 2 T.milk
- 1/2 t. vanilla extract

Directions:

Preheat oven to 350 degrees.

Grease a 13X9-inch baking pan.

Spread one pack of crescent rolls in the pan and seal the openings together.

In a bowl mix the cream cheese, sugar, vanilla, and egg together until smooth.

Spread this mixture over the crescent rolls evenly and then place the second pack of crescent rolls on top.

Brush with egg white.

Bake for 35-45 minutes until golden brown.

Let cool for 15-20 minutes.

In a small bowl mix together the glaze ingredients.

Spread over the cooled danish and enjoy.