

# Breakfast Cheese Danish

## Ingredients:

2 cans ready to use refrigerated crescent rolls

2 (8-ounce each) packages cream cheese

1 cup sugar

1 teaspoon vanilla extract

1 egg

1 egg white

## Glaze:

1/2 cup powdered sugar

2 Tablespoons milk

1/2 teaspoon vanilla extract

## Direction

Preheat oven to 350\* degrees and grease a 13X9-inch baking pan.

Lay a pack of crescent rolls in the pan and pinch the openings together.

Beat the cream cheese, sugar, vanilla, and egg together until smooth.

Spread the mixture over the crescent rolls evenly and then lay the second pack of crescent rolls on top of the cheese mixture and brush with egg white. Bake for 35-45 minutes until the top is golden brown.

Top with glaze after cooling for 20 minutes.