

# Cheese Danish

Cheese Danish a delicious and healthy breakfast with you family ; easy to bring ; it tastes sweet ; you will not be satisfied with eating it

\* Ingredients :

- 📖 2 box ready to use refrigerated crescent rolls
- 📖 2 pack cream cheese
- 📖 1 cup sugar
- 📖 1 small spoon vanilla extract
- 📖 1 egg
- 📖 1 egg white

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

Glaze :

- 📖 1/2 cup powdered sugar
- 📖 2 large spoon milk
- 📖 1/2 small spoon vanilla extract

\* Directions :

STEP 1 : Preheat oven to 350° and grease a baking tray ,lay a pack of crescent rolls in the pan and nip the openings all .

STEP 2 : Whisk the cream cheese, sugar, vanilla, and egg together until soft . Spread the mixture over the crescent rolls equally & then lay the second package of crescent rolls on top of the cheese mixture and grease with egg white.

STEP 3 : Bake about 45 minutes until the top is brown . Let it

cool for a few min .