

# crescent cheese danishes

crescent cheese danishes no need to go to the bakery every morning to take the cake . You can make it in your home in an easy and smooth way and smooth way and have a delicious breakfast with your family membres .

## \* Ingredients :

- 📄 1 cup brown sugar
- 📄 1 cup white sugar
- 📄 1 vanilla extract
- 📄 3 crescent roll tubes
- 📄 1 (9 oz.) pack pepper cream cheese
- 📄 2 butter
- 📄 1 small spoon lemon juice

## Glaze :

- 📄 4 large spoon milk
- 📄 1 cup powder sugar
- 📄 1 small spoon vanilla extract

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

## \* Methods :

1 – Preheat oven to 350 degrees . In a electric mixer combine cream cheese; lemon juice ,pure vanilla and white sugar .

2 – Open your crescent rool tubes and use a sharp knife to cut through them slicing them and make thick slices place every slice an a parchement , for hold the filling use your fingers

3 – Add melted butter and add in the brown sugar and mix and put the mixture over every danish

4 – Bake in oven for 19 min and let cool and add a drizzle of glaze

\* Note concerning Glaze :

In a small bowl mix all ingredients until smooth .

**ENJOY!**