

Easy Breakfast Cheese Danish

The SWEET SMELL of FRESHLY baked DANISH....

From the first sniff of Easy Cream Cheese Danish baking, you'll have an audience in the kitchen, waiting for the treats to be cool enough to sink their teeth into. So easy, right!? Easy (Like, Really Easy) ? Easy like treat with store-bought crescent rolls dough.

No, I'm also not one to encourage using store-bought pastry dough, but flaky, buttery pastry dough isn't exactly the easiest or the fastest recipe known to man. So if you're anything like me and looking for a quick and easy dessert – store bought crescent roll dough it is.

Also, once you taste these, you will not need to run into a bakery and buying one, and you won't care if they're authentic cream cheese danishes or not. They're good, amazing, awesome, beautiful, great, incredible, really nice and unbelievable, so that's all that matters.

I crave something sweet and delicious! I don't care for something that takes hours to make, so I go to my favorite easy breakfast cheese danish. I mean, I shouldn't have been surprised. But I was surprised I didn't start with the cream cheese ones to begin with. So this one is for all you cheese danish lovers!

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Ingredients:

2 cans ready to use refrigerated crescent rolls
2 8-ounce 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

Method:

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.

Kitchen Notes:

I have made this danish using low fat cream cheese and splenda (sugar substitute) and it was delicious! Also, the amount of filling the original recipe calls for makes a VERY heavily filled danish. I have halved the filling using 1 package of cream cheese, 1/2 cup of sugar, 1 whole egg, and a 1/2 teaspoon of vanilla extract and it was still very good. If you use the half filling method, bake for closer to 30-35 minutes. See more in kitchengirljo.blogspot.com

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