

# Mini Cherry Cheese Danishes

## Ingredients

1 roll Pillsbury Crescent Rolls

flour, just for dusting

Filling

4 ounces soft cream cheese

$\frac{1}{3}$  cup sugar

splash vanilla

1 can cherry pie filling

Glaze

$\frac{1}{3}$  cup powdered sugar

2 tsp. milk

## Instructions

Open container of rolls and do not unroll them. Use a sharp, serrated knife to cut through them like slice/bake cookies. Make 10 slices.

Lay each slice on a parchment lined cookie sheet.

Use a measuring cup to flatten each roll out and build a small wall around the edge.

Use a drop of flour to prevent sticking and press with your fingertips, too.

Filling

Electric mix cream cheese, sugar and vanilla until smooth.

Dollop a small amount into each "danish."

Add a teaspoonful of cherries.

Bake at 350 for 18-20 minutes.

Let cool and add a drizzle of glaze.

Glaze

Combine milk and sugar and drizzle on danishes. Can use a pastry bag, if desired.