



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

APPLE CINNAMON CHEESE BRAID

1 package (8 ounces) cream cheese, softened

1 egg, separated

½ cup granulated sugar (divided)

1 tablespoon flour

1 teaspoon vanilla extract

3 cooking apples, peeled, cored, and finely chopped

1 ½ to 2 teaspoons ground cinnamon

2 cans (8 ounces each) seamless crescent roll dough sheets

1/3 cup chopped pecans (optional)

Glaze:

¾ cup powdered sugar

3 tablespoons milk

1 teaspoon vanilla extract

1. In medium bowl, combine cream cheese, egg yolk, ¼ cup granulated sugar, flour, and vanilla; stir well to blend. Refrigerate for at least one hour to firm.
2. In medium bowl, combine apples, the remaining ¼ cup granulated sugar, and cinnamon. Toss to coat.
3. Line cookie sheet or jellyroll pan with parchment paper; lightly coat with no-stick cooking spray.
4. Unroll 1 crescent sheet directly onto parchment paper. Place second crescent sheet directly on top. Gently roll into 12 x 14-inch rectangle.
5. Place cream cheese mixture lengthwise down center third of dough. Gently pile apples over cream cheese mixture. Top with pecans, if desired.
6. Along each lengthwise edge of dough, cut 12 ¾ inch strips, leaving center third with filling unsliced. Alternating sides, fold strips towards center in braided fashion.
7. In small dish, combine egg white with 1 tablespoon water. Brush pastry with egg wash.

8. Bake in 375 degree F oven for 25 to 30 minutes or until golden brown. Cool to room temperature.
9. For glaze:
In small bowl, stir together all glaze ingredients until smooth. Drizzle glaze over cooled braid.

Makes 10 servings.

