



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHERRY DANISH WITH CREAM CHEESE

1 – 8 ounce can Pillsbury Crescent Rolls	1 can cherry pie filling (10 teaspoons)
Flour for dusting	½ cup powdered sugar
4 ounces cream cheese	2-3 teaspoons milk
4 tablespoons powdered sugar	

1. Preheat oven to 375 degrees F. Remove crescent dough from can, but DO NOT unroll. Cut dough into 8 slices and place 2 inches apart on cookie sheet.
2. Press each slice into 3-inch round pieces, making sure to leave ridge around outer ridge.
3. In small bowl, mix together cream cheese and 4 tablespoons powdered sugar. Spoon about 2 teaspoons cream cheese mixture on center of each piece of dough and spread around the center.
4. Top the cream cheese mixture with 1 teaspoon cherry pie filling. Bake 12 to 14 minutes or until golden brown. Cool 4 to 5 minutes on cookie sheet before moving them.
5. In a small bowl, mix ½ cup powdered sugar and 2-3 teaspoons milk. Start with 2 teaspoons of milk and add more until desired consistency. Drizzle glaze over Danish using a spoon and serve warm.

*Recipe by: Jill*

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