

Recipe:

Crescent Ring



INGREDIENTS

- 1 cup cream cheese, softened
- 1/4 cup white sugar
- 1 can refrigerated crescent-roll dough
- 1 1/2 cups pie filling (any flavor)
- 1/2 cup powdered sugar
- 1 tablespoon milk

PREP TIME

- Prep | 10-15 m
- Cook | 15-20 m
- Preheat oven to 350°F (175°C)

INSTRUCTIONS

- 1** In a large bowl, mix cream cheese & white sugar together. Set aside.
- 2** Separate dough into triangles. On large greased pan. Arrange triangles in a circle, with wide edges overlapping & points facing out.
- 3** Spread pie filling over the inner part of crescent ring. Top with cream cheese mixture.
- 4** Fold each triangle point over the filling and tuck it in on the other side.
- 5** Bake for 15–20 mins or until golden brown. Let cool.
- 6** Mix powdered sugar & milk to make glaze. Drizzle glaze over crescent ring.