



[www.yodershometownmarket.com](http://www.yodershometownmarket.com)



## Raspberry Cheese Danish

Makes: 8 servings

Total time: 25 min

### Ingredients:

4 ounces cream cheese, softened

1/4 cup plus 1/2 cup confectioners' sugar, divided

1 can (8 ounces) refrigerated crescent rolls

1/2 cup seedless raspberry jam

2 teaspoons 2% milk

In a small bowl, beat cream cheese and 1/4 cup confectioners' sugar until smooth. Unroll crescent dough and separate into four rectangles; seal perforations. Cut each rectangle in half, making eight squares.

Transfer squares to a parchment paper-lined baking sheet.

Spread 1 tablespoon cream cheese mixture diagonally across each square. Top with 1 tablespoon jam. Bring two opposite corners of dough over filling; pinch together firmly to seal.

Bake at 375° for 10-12 minutes or until golden brown.

Combine milk and remaining confectioners' sugar; drizzle over pastries. Serve warm. Refrigerate leftovers.