

Strawberry Cheesecake Crescent Rolls

Candy Engelbert

Ingredients:

8 oz. cream cheese

2 tbsp. sugar

$\frac{3}{4}$ tsp. vanilla extract

1 cup strawberries-chopped

1 tube crescent rolls

$\frac{1}{2}$ cup powdered sugar

Directions:

Preheat oven to 350°.

In a large bowl combine softened cream cheese, sugar, and vanilla until well blended. Gently fold $\frac{1}{2}$ of the strawberries into mixture. Open the crescent rolls and separate into triangles. Drop one tablespoon of mixture onto wide end of triangle and roll. Place on baking sheet lined with parchment paper. Bake for 11-13 minutes or until golden brown.

Strawberry Glaze

Mash remaining strawberries and add $\frac{1}{2}$ cup powdered sugar. Continue mashing until all of the sugar has dissolved. Drizzle glaze over baked crescent rolls and sprinkle tops with powdered sugar.