

Strawberry Cheese Kringle

4 cans crescent rolls
1 8 oz pkg cream cheese
1 c powdered sugar
½ teaspoon almond extract
1 egg
Water
1 teaspoon almond extract

Strawberry Filling:
1 pt McLeod Farms strawberries
2 teaspoon cornstarch

Glaze:
½ cup powdered sugar
2/3 teaspoon milk

Preheat oven to 350 degrees. Arrange 12 crescent rolls with points toward the center of the circle on baking stone. Press seams together. (Raise edges). Leave a hole in the middle.

Combine cream cheese, sugar, eggs, and almond extract; mix. Spread ½ mixture over the dough.

Filling:

Cut strawberries in half, then place them in a saucepan with sugar and ¼ cup of cold water. Boil for 3 minutes. Remove from heat. Mix cornstarch with ¼ cup of cold water. Stir into mixture. Return to heat and cook until thick, add almond extract.

Spread ½ strawberry filling over cream cheese mixture. Cut 4 crescent rolls into thirds in long triangular shapes. Place on top of filling from outside to center and seal edges. Bake 25 minutes or until golden brown; cool.

For glaze:

Mix sugar and milk and drizzle over warm Kringle. Serves 12 people. Top with pecans if desired. Make 2 Kringles.

Recipe Courtesy of McLeod Farms, www.macspride.com.