

September 26, 2018 Cream Cheese Crescendo



Ingredients:

- 2 cans crescent rolls
- 1 1/4 c. sugar, divided
- 8 oz. cream cheese, softened
- 1/2 tsp. vanilla
- 1/2 stick butter, melted
- 1 tsp. cinnamon
- 1/2 c. pecans, crushed

Directions:

1. Preheat oven to 350° and grease a 9x13 inch pan.
2. Press 1 can of crescent rolls into pan, pushing up the sides a little ways.
3. Mix together 1 c. sugar, 8 oz. cream cheese and 1/2 tsp. vanilla and spread over the dough.
4. Unroll 2nd can of crescent rolls and lay over the top of the cream cheese filling. Pinch together at perforations and around the edge.
5. Mix together 1/2 stick of melted butter, 1/4 c. sugar and 1 tsp. of cinnamon and pour over the top of the dough.
6. Sprinkle with crushed pecans.
7. Bake at 350° for 35 minutes or until crust is golden brown. Let cool slightly, then cut into squares for serving. Will be gooey in the center.



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