



Crescent Cheese “Danish” with Strawberry Peach Jam

Recipe adapted from blog: [A Kitchen Addiction](https://www.a-kitchen-addiction.com/strawberries-and-cream-danishes/)

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Something special for MOM on Mother’s Day, these easy to make pastries are a perfect way to use up some those jam and jellies that you have in the refrigerator. Or, you can pop on over to visit Dora at **WE JAM 4 YOU** and find your favorite flavor among all the beautiful sweet treats at her stand. These little gems are easy to make and will make a lovely addition to your at home brunch or breakfast in bed for Mom!

INGREDIENTS

- 2 tubes crescent rolls
- 1 8 oz package cream cheese softened
- ¼ cup granulated white sugar
- 1 tsp vanilla extract
- 2 tbsp butter melted
- 8 tbsp light brown sugar
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 4 tsp milk

Preheat oven to 350 degrees (F)



INSTRUCTIONS

- In a medium bowl, combine softened cream cheese with white sugar and vanilla extract until smooth.
- Separate crescent dough into eight rectangles. Seal perforations well.
- Using a brush or spoon, spread melted butter all over crescent rolls.
- Sprinkle each rectangle with about 1 tbsp. of brown sugar.
- Roll up from long side; pinch edges to seal.
- Holding one end, loosely coil each
- Spread out the dough in the middle some to make room for the filling, as large as possible without tearing.
- Place on cookie sheet that has been sprayed with nonstick spray or covered with parchment paper.
- Top each coil with about 1 -2 tablespoons of cream cheese filling. Don’t overfill.
- Make a small indentation in the cheese and add 2 teaspoons of We Jam 4 You jam or jelly.
- Bake at 350(F) for 15-18 minutes, or until golden brown.
- For the glaze, in a bowl, combine powdered sugar, vanilla and milk. Stir until smooth and drizzle over each warm danish.

Maggie’s Notes

- *Recipe is easily cut in half to make only four pastries*
- *These can also be made in a sheet pan. Put 1 package of the crescent rolls into the bottom of a 9x13 pan, spreading with the cheese filling at jam, and bake for 30 minutes at 350 degrees or golden brown. Cool before slicing. Find that recipe here: <https://www.mostlyhomemademom.com/strawberry-cream-cheese-crescent-danish/>*

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