



Cream Cheese Crescent Danish with Rustlin' Rob's Blackberry Jam

HEAT LEVEL: MILD

INGREDIENTS

1 Can (8 oz.) Pillsbury™ refrigerated crescent dough sheet or 1 can (8 oz.) Pillsbury™ refrigerated crescent dinner rolls

1/3 cup cream cheese spread (from 8-oz container)

3 Tablespoons powdered sugar

8 teaspoons [Rustlin' Rob's Blackberry Jam](#)

½ cup powdered sugar

2 to 3 teaspoons milk

DIRECTIONS

- **1** Heat oven to 375°F. Remove dough from can; do not unroll. Using serrated knife, cut dough into 8 slices. Place 2 inches apart on cookie sheet. Press each slice into 3-inch round, leaving ridge around outer edge.
- **2** In small bowl, mix cream cheese spread and 3 tablespoons powdered sugar. Spoon about 2 teaspoons cream cheese mixture on center of each dough round; spread slightly. Top each with 1 teaspoon blackberry jam.
- **3** Bake 12 to 14 minutes or until golden brown. Cool 5 minutes on cookie sheet; remove to serving plate.

- **4** In small bowl, mix 1/2 cup powdered sugar with enough milk for desired drizzling consistency. Drizzle glaze over Danish. Serve warm.