

Shortcut Cherry Danish

This shortcut cherry Danish is simple to make with refrigerated crescent dough sheets. Filled with a dollop each of sweetened, whipped cream cheese and cherry pie filling, and glazed after baking, they're delicious without being time-consuming.

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Servings: 10

Ingredients

- 1 (8 ounce) tube crescent dough sheet
- 4 ounces reduced-fat cream cheese
- 1/4 cup white sugar
- 1 1/2 teaspoons vanilla extract, divided
- 1/2 cup cherry pie filling
- 1/2 cup confectioners sugar
- 3 tablespoons milk, or as needed

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment.
2. Without unrolling, slice crescent dough sheet into 10 equal portions. Place crescent dough rounds onto the prepared baking sheet. Press the back of a tablespoon into the center of each roll to make an indentation.
3. For filling, add cream cheese, white sugar, and 1 teaspoon vanilla to a bowl, and beat with an electric mixer until smooth. Dollop filling into the indentations in the rolls.
4. Bake in the preheated oven for 8 minutes.
5. Remove Danishes from the oven. Add a spoonful of cherry pie filling containing 4 or 5 cherries into each Danish.
6. Return to the oven; bake until golden, about 9 minutes more.
7. To glaze, whisk confectioner's sugar, remaining 1/2 teaspoon vanilla, and enough milk together to form a pourable glaze; drizzle over cherry-topped Danishes while still warm and enjoy.