

Light Danish Dessert

READY IN

ready

65 min.

SERVINGS

servings

24

CALORIES

calories

163 kcal

DESSERT

Ingredients

- ☐ 21 ounce cherry pie filling canned
- ☐ 1.5 cups confectioners' sugar divided
- ☐ 1 egg white
- ☐ 16 ounce cream cheese reduced-fat
- ☐ 16 ounce crescent dinner rolls refrigerated divided canned
- ☐ 1 teaspoon vanilla extract

Equipment

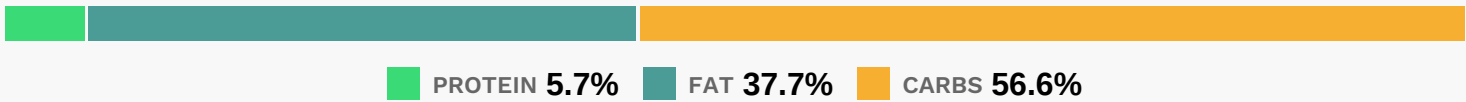
- ☐ bowl

- ☐ oven
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a 13x9-inch baking dish.
- ☐ Unroll one of the cans of crescent dough and place into prepared baking dish; press onto bottom of pan to form a crust, firmly pressing seams together to seal.
- ☐ Beat cream cheese, 3/4 cup confectioners' sugar, egg white, and vanilla extract with an electric hand mixer on medium speed in a bowl until well blended; spread onto crust.
- ☐ Spread cherry pie filling over the cream cheese mixture.
- ☐ Pat remaining crescent dough onto a large sheet of waxed paper forming a 13x9-inch rectangle, pressing seams together to seal. Invert over pie filling to form top crust; discard waxed paper.
- ☐ Bake in the preheated oven until golden brown, 30 to 35 minutes; cool at least 20 minutes.
- ☐ Stream milk into remaining 3/4 cup confectioners' sugar in a bowl, while beating until well blended and thick; drizzle over warm dessert.
- ☐ Cut into 24 rectangles to serve. Store leftovers in refrigerator.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.3869565252377%

Nutrients (% of daily need)

Calories: 162.97kcal (8.15%), Fat: 6.97g (10.73%), Saturated Fat: 3.43g (21.41%), Carbohydrates: 23.56g (7.85%), Net Carbohydrates: 23.41g (8.51%), Sugar: 10.35g (11.51%), Cholesterol: 10.21mg (3.4%), Sodium: 222.92mg (9.69%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 2.37g (4.75%), Phosphorus: 32.65mg (3.26%), Vitamin A: 155.18IU (3.1%), Calcium: 30.88mg (3.09%), Vitamin B12: 0.17µg (2.92%), Vitamin B2: 0.05mg (2.71%), Potassium: 75.16mg (2.15%), Iron: 0.34mg (1.86%), Vitamin B5: 0.18mg (1.78%), Selenium: 1.15µg (1.64%), Copper: 0.03mg (1.34%), Folate: 4.63µg (1.16%), Vitamin C: 0.89mg (1.08%)