

Crescent Cherry Cream Cheese Cobbler



Ingredients:

1 – 8 oz tube crescent rolls
8 oz block of cream cheese softened
3/4 cup powdered sugar
1 tsp vanilla extract
1 can cherry pie filling (or any flavor you prefer)
1/2 stick butter, melted (optional)

Icing:

1/4 cup powdered sugar
1-2 Tbls. milk

Directions:

Preheat oven to 350F degrees

Spray an 8×8 baking dish with nonstick cooking spray.

Unroll the crescent rolls. Lay four (4) of the rolls in the bottom of the baking dish. Spread them out to cover the bottom of the baking dish, pinching the seams together as much as possible. Bake this layer for 5 minutes (this helps prevent the crust from getting soggy).

While this is baking, combine the cream cheese and 3/4 cup powdered sugar. Beat with an electric mixer until smooth; add vanilla and beat again. Once the crust has cooled, spread the cream cheese mixture over the crescent rolls to within 1/2" of the edge of the crescent roll.

Spoon pie filling over the cream cheese layer and spread evenly. Top this layer with the remaining four crescent rolls. Stretch the rolls as much as possible to cover all the pie filling. Pinch the dough seams and seal the top and bottom edges together.

Pour the melted butter over the crescent rolls, if desired. (I omitted this step to save just a few calories). Bake for 35-45 minutes (I baked mine for 40 minutes) or until the crust is golden brown.

Remove from oven and let cool completely. Once cool, mix the remaining powdered sugar with milk, one tablespoon at a time until the desired consistency is reached. Either spread or drizzle icing over cooled crust. You can see from the photograph that I forgot to do that before I took the picture.

Carpediemdona.com, adapted from thecountrycook.net