



Easy King Cake

2 pkgs. Refrigerated crescent roll dough

4 oz. cream cheese, softened

1/3 cup powdered sugar

1/2 t vanilla

1 apple

Cinnamon sugar

Glaze (1 cup powdered Sugar + 3 or 4 t water)

Colored sugar (put in bag with food coloring and shake)

Unroll and separate crescent rolls, and lay out in a ring, partially overlapping the bases (it looks kind of like a sun). Mix cream cheese, 1/3 cup pwd sugar, and 1/2 t vanilla until smooth, then spread on top of the dough at the center of the ring (not out to the tips!). Peel and slice apple and lay over cream cheese mixture. Sprinkle generously with cinnamon sugar. Wrap the tips of each crescent roll dough over the filling mixture toward the inside of the ring and tuck gently underneath the base. Bake at 350 for 20-30 minutes. Cool before adding glaze and sugar. If you want a bigger cake, use 3 rolls of dough and increase cream cheese to 8 oz. and powdered sugar to 2/3 cup. You can get creative with the fillings, of course, like pecans, chocolate chips, pie filling, etc. ENJOY!