

Danish Almond Cream Rolls

Rolls:

- 2 (3-oz.) Packages cream cheese, softened
- ½ to 1 teaspoon almond extract
- ½ cup powdered sugar
- ½ cup finely chopped almonds
- 2 (8-oz.) cans Pillsbury Crescent Dinner Rolls
- 1 egg white
- 1 teaspoon water
- ¼ cup sliced almonds



Glaze:

- 2/3 cup powdered sugar
- ¼ to ½ teaspoon almond extract
- 3 to 4 teaspoons milk

Heat oven to 350 F. In small bowl, beat cream cheese, ½ teaspoon almond extract and ½ cup powdered sugar until fluffy. Stir in ½ cup chopped almonds. Separate 1 can of dough into 4 rectangles; firmly press perforations to seal. Press or roll each to form a 7x4-inch rectangle; spread each with about 2 tablespoons of the cream cheese filling to within ¼ inch of edges. Starting at longer side, roll up each rectangle, firmly pinching edges and ends to seal. Gently stretch each roll to 10 inches. Coil each roll into a spiral with the seam on the inside, tucking end under. Place on ungreased cookie sheets. Repeat with remaining can of dough and cream cheese filling. In small bowl, combine egg white and water; brush over rolls. Sprinkle with ¼ cup sliced almonds. Bake at 350 F for 17 to 23 minutes or until deep golden brown. In small bowl, blend all glaze ingredients, adding enough milk for desired drizzling consistency; drizzle over warm rolls. Makes 8 rolls.