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Sweetheart Cherry Cheese Danish

Prep: 15 min | Cook: 30 min | Serves: 12

- 2 8 oz. tubes refrigerated crescent dough sheets or crescent dinner rolls
- 1 8 oz. package cream cheese, softened
- 1 cup plus 1 Tbsp. granulated sugar
- 1 tsp. vanilla
- 1 21 oz. can LUCKY LEAF® Regular or Premium Cherry Pie Filling
- 1 Tbsp. butter, melted
- ½ cup sliced almonds



Preheat oven to 350°F. Unroll 1 package of crescent dough and fit into the bottom of an ungreased 9x13-inch baking dish. In a bowl, mix together cream cheese, 1 cup of sugar and vanilla.

Spread mixture over dough in baking dish. Next spread a layer of LUCKY LEAF Cherry Pie Filling over the cream cheese mixture. Unroll remaining crescent dough and lay on top of the pie filling.

Mix together 1 Tbsp. sugar, almonds and melted butter. Sprinkle over the top of dough. Bake 30 minutes or until golden brown.

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BAKE YOUR HEART OUT.

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