

Cran-Orange Crescent Rolls

- 2 (8 ounce) cans Pillsbury Crescent Rolls
- 1 (8 ounce) package cream cheese, softened
- 1 orange, juiced and zested
- 1/4 cup whole berry cranberry sauce
- 1/2 cup powdered sugar

Preheat oven to 375°F. In a medium mixing bowl mix cream cheese, cranberry sauce, 1/2 the orange zest and 2 tablespoons of the orange with a mixer until homogenous and creamy (add more juice if needed), scraping down the sides as needed.

Unroll and separate the crescent rolls. Drop some of the cran-orange filling into the center of the roll by the rounded teaspoon. Roll up the crescent roll starting with the largest side, then curve gently to form a crescent shape. Place on a baking sheet. Bake 11 to 13 minutes or until they are lightly golden. Let rolls cool slightly.

Meanwhile prepare the icing. In a small bowl whisk together the powdered sugar, the orange zest and the orange juice 1 teaspoon at a time until the powdered sugar is dissolved but not too runny. Drizzle the icing over the cooked rolls.

Note: If you are using my Cranberry Orange Sauce, omit the orange zest and orange juice in the cream cheese mixture, replace with milk to make it creamy.