## Easy Strawberries Pastries

Prep Time 20 MINUTES Cook Time
15 MINUTES

Total Time
35 MINUTES

Servings
4 PASTRIES



## INGREDIENTS

- 4 Ounces Cream Cheese,At Room Temperature
- 0 1/2 Cup Powdered Sugar
- O 1/2 Teaspoon Pure Vanilla Extract
- 1 Tablespoon StrawberryJam Or Preserves

- O 6 Strawberries,
  Thinly Sliced
- O 1(8-Ounce) Can Crescent Rolls
- O 1 Tablespoon Milk
- O Granulated Or Coarse Sparkling Sugar

## DIRECTIONS

- 1. Preheat oven to 375°F.
- 2. In a medium bowl, use an electric mixer to beat cream cheese, powdered sugar, vanilla, and strawberry jam until smooth and creamy.
- 3. Unroll crescent roll dough and separate into four rectangles. Press firmly along the triangle perforations to seal. Place rectangles on an ungreased baking sheet (or a baking sheet lined with parchment paper).
- 4. Divide cream cheese mixture evenly between the four pieces of dough, spreading on one half of each rectangle and leaving a thin border around the edges. Arrange strawberry slices on top of cream cheese mixture, using about 1 1/2 strawberries per pastry.
- 5. Fold dough over filling so that edges meet, and press firmly along edges with a fork to seal. Brush top of each pastry with milk and sprinkle with sugar. Using a sharp knife, cut three diagonal slits on surface of each pastry.
- 6. Bake for 13 to 16 minutes or until pastries are a deep golden brown. Place pan on a wire rack and cool pastries for 10 minutes before removing with a spatula and serving warm.

