



## Peachy Cheese Coffee Cake

2 -8 oz crescent rolls  
1- pkg 8oz cream cheese, softened  
1/4 cup powdered sugar  
1 egg yolk  
1/2 tsp. vanilla or almond extract  
1 can (21 oz) peach, cherry or apple pie filling

### **GLAZE**

1/2 c. powdered sugar  
2-3 tsp. milk

Preheat oven to 350. Unroll crescent dough. Separate into 16 triangles, reserving four triangles for decoration. On a Large round pizza stone arrange 12 triangles in a circle with wide ends toward the outside edge of baking stone and points toward the center. (points will not meet)

Using lightly floured roller - roll dough to a 14-in circle, pressing seams together to seal. There should be a 3 in diameter opening in the center. Form a slightly raised rim along inner and outer edges of dough.

In a bowl, combine cream cheese, powdered sugar, egg yolk and vanilla; whisk until smooth. spread cream cheese mixture evenly over dough to within 1/2 in of edge. Spoon pie filling evenly over cream cheese mixture.

Using a pizza cutter, cut each remaining dough triangle lengthwise into three strips. Arrange dough strips evenly i spoke-like fashion over filling. Press ends to seal at center and outer edges. Bake 25-30 min. or until golden brown. Remove from oven; cool 15 min.

For glaze, combine powdered sugar and milk; mix until smooth. Drizzle evenly over coffee cake. cut into wedges. Serve warm.

*Blanche Russell (Pampered Chefs All The Best Cook Book)*