



King Cake Bites

Servings: 32

INGREDIENTS:

Bites

8 oz. package cream cheese, softened
1 tbsp. raspberry, strawberry or fig preserves
1 cup powdered sugar
1 tsp. lemon juice
2 tsp. cinnamon
2 - 8-oz. cans crescent dinner rolls,
refrigerated

Glaze

1 cup powdered sugar
2 tbsp. milk
Yellow, green and purple sugar

DIRECTIONS:

1. Preheat oven to 350 F. Beat cream cheese, preserves, 1 cup powdered sugar and lemon juice with mixer until well blended.
2. Separate dough into 8 rectangles; seal seams. Sprinkle each rectangle with approximately 1/4 tsp. cinnamon.
3. Spread cream cheese mixture down the middle of each rectangle. Fold each rectangle lengthwise into thirds to enclose filling (bring long edges up to cover cream cheese); cut each into 4 squares.
4. Place seam side down on baking sheet. Bake 13-15 minutes or until golden brown. Cool slightly.
5. Mix together remaining 1 cup powdered sugar and milk. Spread on top of King Cake Bites and sprinkle with colored sugars.