

Raspberry Cream Cheese Ring - The Easiest Dessert You'll Make All Week

Raspberry Cream Cheese Crescent Ring - A Quick, Elegant Treat That Tastes Homemade



OVEN
375°F

TIME
30 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 can (8 oz) refrigerated crescent rolls
- 4 oz cream cheese, softened
- 3 tbsp granulated sugar
- ½ tsp vanilla extract
- 1/3 cup raspberry preserves (or fresh raspberries)
- ... cup powdered sugar
- 1-2 tbsp milk (for glaze)

DIRECTIONS

- 1.** Prepare the Crescent Dough: Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper. Unroll the crescent dough and separate into 8 triangles. Arrange them in a circular shape on the parchment so the wide ends overlap and the points face outward, creating a sunburst pattern.
- 2.** Make the Cream Cheese Filling: In a mixing bowl, beat together the softened cream cheese, granulated sugar, and vanilla extract until smooth and creamy.
- 3.** Assemble the Crescent Ring: Spoon the cream cheese mixture in a ring over the overlapped base of the crescent dough. Dollop the raspberry preserves or scatter fresh raspberries over the cream cheese.
- 4.** Form the Ring: Fold the pointed ends of each triangle over the filling and tuck them under the inner edge of the ring. It's okay if some filling peeks out-it just adds character!
- 5.** Bake: Bake in the preheated oven for 15-18 minutes, or until the crescent dough is golden and fully cooked through. Let cool for 10 minutes.
- 6.** Glaze and Serve: Mix powdered sugar and milk until smooth. Drizzle the glaze over the cooled ring. Slice into wedges and serve warm or at room temp.

TIPS FOR SUCCESS

Don't overfill the ring; a little filling goes a long way to avoid leaks. ? Let the cream cheese come to room temperature to avoid lumps. ? You can swap raspberry preserves for strawberry, blueberry, or apricot! ? Feeling extra?

Sprinkle mini chocolate chips into the filling for a fruity-choco twist.

