

Raspberry Cream Cheese Crescent Ring - A Flaky, Fruity Brunch Favorite

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OVEN
375°F

TIME
20 min

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INGREDIENTS

2 tubes (8 oz each) refrigerated crescent rolls

1 package (8 oz) cream cheese, softened

... cup granulated sugar

1 tsp vanilla extract

$\frac{3}{4}$ cup raspberry preserves

$\frac{1}{2}$ cup fresh raspberries

... cup sliced almonds

1 Tbsp powdered sugar (for dusting)

Swaps and Notes:

No raspberries? Use strawberries, blackberries, or blueberries.

Different preserves: Apricot or cherry preserves work beautifully too.

Add lemon zest to the cream cheese for a citrusy twist.

Nut allergy? Skip the almonds or use toasted coconut flakes instead.

Step-by-Step Instructions:

Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.

Arrange the dough: Unroll crescent rolls and separate into triangles. Lay them in a circle with the wide ends overlapping and pointed tips facing out.

Make the filling: Beat cream cheese, sugar, and vanilla until smooth.

Layer it on: Spread the cream cheese mixture over

the wide ends of the dough circle.

Add the fruit: Spoon raspberry preserves over the cream cheese. Top with fresh raspberries and sliced almonds.

Shape the ring: Fold the pointed ends of the dough over the filling and tuck them under the wide ends.

Bake: 15-20 minutes, until golden brown and fully cooked.

Cool and dust: Let cool slightly, then dust with powdered sugar before serving.

Tips for Success:

Don't overfill the center of the ring or it may leak during baking.

Use room temperature cream cheese to avoid lumps.

Chill your assembled ring for 10 minutes before baking if your kitchen is warm-this helps the dough hold its shape better.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

Store: Keep leftovers in an airtight container in the fridge for up to 3 days.

Reheat: Warm slices in the oven at 300°F or microwave briefly.

Freeze: The baked ring (without powdered sugar) can be frozen for up to 1 month. Thaw overnight and warm before serving.

More Recipes You'll Love:

These Easy Coconut Macaroons - another simple and sweet treat.

Copycat Neiman Marcus Chocolate Chip Cookies - for a cookie that's next level.

Easter Cookies Everyone Will Be Talking About - perfect for springtime brunches.

DIRECTIONS

1. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. Arrange the dough: Unroll crescent rolls and separate into triangles. Lay them in a circle with the wide ends overlapping and pointed tips facing out.
3. Make the filling: Beat cream cheese, sugar, and vanilla until smooth.
4. Layer it on: Spread the cream cheese mixture over the wide ends of the dough circle.
5. Add the fruit: Spoon raspberry preserves over the cream cheese. Top with fresh raspberries and sliced almonds.
6. Shape the ring: Fold the pointed ends of the dough over the filling and tuck them under the wide ends.
7. Bake: 15-20 minutes, until golden brown and fully cooked.
8. Cool and dust: Let cool slightly, then dust with powdered sugar before serving.
9. **Tips for Success:** Don't overfill the center of the ring or it may leak during baking.
10. Use room temperature cream cheese to avoid lumps.
11. Chill your assembled ring for 10 minutes before baking if your kitchen is warm-this helps the dough hold its shape better.
12. **Serving Suggestions and Pairings:** This crescent ring is perfect with a hot mug of coffee or a cold glass of Blueberry Lemonade. For a full brunch spread, serve alongside scrambled eggs, crispy bacon, and fruit salad.
13. And if you're making it for dessert? Pair with Brownie Batter Dip for a double sweet indulgence!

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17. **More Recipes You'll Love:** These Easy Coconut Macaroons - another simple and sweet treat.
18. **Copycat :** Neiman Marcus Chocolate Chip Cookies - for a cookie that's next level.
19. **Easter :** Cookies Everyone Will Be Talking About - perfect for springtime brunches.
20. **Unicorn :** Poke Cake - colorful fun for any celebration.
21. **Final Thoughts:** This Raspberry Cream Cheese Crescent Ring is proof that a handful of basic ingredients can create something truly special. It's buttery, fruity, creamy, and lightly sweet-ideal for brunches, holidays, or a surprise weekend bake.
22. Try it out, snap a pic, and tag @chefmaniac. I'd love to see your creations! For more delicious recipes like this, don't forget to follow along and explore our collection of sweet and savory favorites.

SWAPS & NOTES

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Different preserves: Apricot or cherry preserves work beautifully too.

Add lemon zest to the cream cheese for a citrusy twist.

Skip the almonds or use toasted coconut flakes instead.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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