

## Ingredients

Prep time: 20 minutes

Total time: 45 minutes

Servings: 8

Vegetable cooking spray

One (3-ounce) package cream cheese, softened

1/3 cup Woodhill Cottage Strawberry Conserve

Additional 1/4 cup Woodhill Cottage Strawberry Conserve

1 large egg

1/4 cup granulated sugar

1 tablespoon fresh lemon juice

1 teaspoon grated lemon zest

Two (8-ounce) cans refrigerated Pillsbury™ crescent dinner rolls

1/2 cup powdered sugar

1 tablespoon whole milk or cream

**Garnish:** rosemary sprigs

## Instructions

Preheat the oven to 375°F. Spray large cookie sheet with vegetable cooking spray.

In a small bowl, combine cream cheese, Strawberry Conserve, sugar, lemon juice, and lemon zest with an electric hand mixer on medium speed until well-blended. Set aside.

Unroll both cans of dough and separate into 16 triangles. Place on the prepared cookie sheet, arrange triangles with shortest sides toward center, overlap in wreath shape, and leave 4-inch round circle open in center. Crescent dough points may overlap edge of cookie sheet. Press overlapping dough to flatten.

Spread cream cheese mixture on the dough rectangle to within 1/2 inch of edge. Spoon additional Strawberry Conserve onto widest part of dough.

Pull end points of triangles over and tuck under dough to form ring (filling will be visible). Carefully brush dough with beaten egg and bake for 20 to 25 minutes or until deep golden brown.

Meanwhile, in a small bowl, combine the powdered sugar and milk until desired consistency. Set aside.

With broad spatula, carefully loosen wreath from cookie sheet and slide onto serving platter. Drizzle with reserved glaze over the warm crescent ring. Garnish with rosemary sprigs, if desired.



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