

Ingredients:

- 1 (8 oz) can crescent rolls
- 1 (8 oz) package of cream cheese
- 1/2 c. white sugar (more or less depending on how sweet you like it
- Vanilla or almond extract
- 3 Tablespoons melted butter
- Sugar (and cinnamon if you like) for the top

Directions:

Preheat oven to 350°F

Spray or grease 8x8 pan or small casserole pan.

Unroll crescent rolls and put half on bottom of pan without separating them into triangles.

In a bowl, mix cream cheese, sugar and vanilla until smooth.

Spread mixture on top of crescent rolls in pan.

Top with other half of crescent rolls without separating them into triangles.

Top with melted butter and sprinkle with sugar (and cinnamon if you want)

Bake til golden and top is crisp - about 25 minutes.

Serve warm, room temperature, or cold! Double ingredients for a 9x13 inch pan.