



Who knew three little words could taste so delicious?

Express the warmth you feel for family and friends with the sweet, homemade taste of Lucky Leaf.

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LUCKY LEAF Sweetheart Cherry Cheese Danish

Prep: 15 min
Cook: 30 min
Serves: 12



PREHEAT OVEN TO 350°F.

- 2 8-oz tubes refrigerated crescent dough sheets or dinner rolls
- 1 8-oz package cream cheese, softened
- 1 cup + 1 Tbsp granulated sugar
- 1 tsp vanilla
- 1 21-oz can LUCKY LEAF® Regular Cherry Pie Filling
- 1 Tbsp. butter, melted
- ½ cup sliced almonds

Unroll 1 package of crescent dough and fit into the bottom of an ungreased 9x13-inch baking dish. Bake for 10-12 minutes.

In a bowl, mix together cream cheese, 1 cup of sugar and vanilla. Spread mixture over hot dough in baking dish.

Next, spread a layer of LUCKY LEAF Cherry Pie Filling over the cream cheese mixture. Unroll remaining crescent dough and lay on top of the pie filling.

Combine 1 Tbsp sugar, almonds and melted butter. Sprinkle over the top of dough.

Bake 35-45 minutes or until golden brown.

BAKE YOUR HEART OUT.

