**CRESCENT CREAM CHEESE PASTRY**

**Ingredients**

2 cans crescent roll dough

8 oz. cream cheese

1/2 c. sugar

1 tsp. lemon juice

1 egg, separate yolk and white

1 can crushed pineapple, well drained

1 Tbsp. sugar

1/2 Tbsp. cinnamon

**Directions**

1. Remove dough from one can and place on a well-greased cookie sheet. Pinch the perforations together.
2. Mix together the cream cheese, sugar, lemon juice, egg yolk and crushed pineapple together.
3. Place half of the cream cheese mixture down the center of the dough.
4. Make 8-10 cuts about an inch apart on an angle on both sides of the dough.
5. Fold the dough slices alternately from side to side over the top of the cream cheese filing. Brush with the egg white to seal the slits. Sprinkle with a mixture of cinnamon and sugar.
6. Make a second roll with the other can of dough and the remaining cream cheese mixture.
7. Bake at 375 degrees for 20 minutes.
8. Serves 4 - 6.