

King Cake with Cream Cheese Cinnamon Filling

Ingredients

- 2 (8-ounce) cans reduced-fat crescent rolls
- 4 ounces reduced-fat cream cheese
- 2 tablespoons confectioners' sugar
- 1 teaspoon vanilla extract
- 2 tablespoons butter
- 1/3 cup light brown sugar
- 1 tablespoon ground cinnamon
- Mardi Gras Icing (recipe below)

Directions

1. Preheat oven to 350°F. Separate crescent rolls at perforations into 16 slices. On 10-inch round pizza pan coated with nonstick cooking spray, place slices around pan with points in center. About half way down from the points, press seams together.
2. In mixing bowl, beat cream cheese, confectioners' sugar, and vanilla until creamy. Spread cream cheese mixture on dough in center where seams of dough have been pressed together.
3. In another small bowl, combine butter, brown sugar, and cinnamon with fork until crumbly. Sprinkle over cream cheese. Fold dough points over cream cheese area and then fold bottom of triangle over points forming a circular roll like a king cake.
4. Bake 20–25 minutes or until golden brown. Cool slightly, drizzle with colored Mardi Gras Icing (recipe below).

Mardi Gras Icing

Ingredients

- 1 cup confectioners' sugar
- 1 to 2 tablespoons skim milk
- 1/2 teaspoon vanilla extract
- Yellow, green, red, and blue food coloring



Directions

1. In small bowl, mix together confectioners' sugar, milk, and vanilla. Divide mixture into three bowls.
2. In first bowl, add a few drops yellow food coloring. In second bowl, add a few drops green food coloring. In third bowl, add equal amount of red and blue food coloring (will create purple color).
3. Drizzle each color over baked cake.

Food Facts

Calories 184
Calories from fat (%) 36
Fat (g) 7
Saturated Fat (g) 3
Cholesterol (mg) 9
Sodium (mg) 275
Carbohydrate (g) 26
Dietary Fiber (g) 0
Sugars (g) 16
Protein (g) 3
Diabetic Exchanges: 1 1/2 carbohydrate, 1 1/2 fat

This recipe is from "Holly Clegg's trim&TERRIFIC Gulf Coast Favorites-30 Minute Recipes from my Louisiana Kitchen"