

# Cherry Almond Crescent Candy Cane

## Ingredients:

- 2 packs of refrigerated crescent rolls
- 1 15 oz cherry pie filling

### For the glaze:

- 2 TBS butter
- 1 cup powdered sugar
- ½ tsp almond extract
- 1-2 TBS milk

## Directions

1. Preheat oven to 350 degrees.
2. Line baking sheet with parchment paper. Arrange crescent roll triangles pointing inward into the shape of a candy cane with edges overlapping. Lightly press triangles together to seal. I used exactly 1 1/2 packages of crescent rolls to make the candy cane shape.
3. Add Cherry Pie filling to the larger part of the crescent rolls- I used about ¾ can.
4. Fold tops of triangles towards the base end of each triangle and press lightly to seal. Using the extra croissant roll dough, cut the triangle ends off of 2 rolls to fill in extra spaces at the top of the candy cane as necessary.
5. Bake for around 15 minutes or until top of pastry is golden brown.
6. Allow to cool slightly before adding glaze.
7. Melt Butter in small sauce pan for 2-3 minutes on low heat. Add powdered sugar, almond extract and milk to the saucepan. Whisk until smooth.
8. Drizzle over candy cane crescent rolls, and enjoy!!

MADE WITH LOVE

by Teresa Forchard