

# Cream Cheese and Apple Butter Crescents



Apple butter and sweetened cream cheese give these filled crescents decadent fall flavor.

prep time  
**15 min**

total time  
**30 min**

ingredients  
**6**

servings  
**8**

## Ingredients

**3** tablespoons powdered sugar

**2** oz cream cheese, softened

**1** can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

**4** teaspoons apple butter

**1/4** cup butterscotch chips

**1** teaspoon canola oil

1. Heat oven to 350°F. Lightly spray cookie sheet with cooking spray. In small bowl, mix 2 tablespoons of the powdered sugar and the cream cheese; blend well.
2. Separate dough into 8 triangles. Spoon 1 teaspoon cream cheese mixture and 1/2 teaspoon apple butter onto shortest side of each triangle. Loosely roll up, starting at shortest side, rolling to opposite point. Place point side down on cookie sheet; curve into crescent shape.
3. Bake 13 to 14 minutes or until golden brown. Cool 5 minutes.
4. Meanwhile, in small microwavable bowl, microwave butterscotch chips uncovered 45 seconds to 1 minute or until soft. Add oil; stir until smooth. Sprinkle crescents with remaining 1 tablespoon powdered sugar. Drizzle with butterscotch mixture.