



Air Fryer Copycat Starbucks Cheese Danish

Description

Ingredients

- 1 package crescent rolls, or sheets
- 8 ounces cream cheese, room temperature
- 1/2 cup granulated sugar
- 1 teaspoon pure vanilla extract

Instructions

- In a large mixing bowl, mix the cream cheese, sugar, and vanilla.
- Mix well, so you have a creamy filling.
- Layout two of the crescent rolls (you could use the sheets) and seal the seams together with your fingers. Just pinch the sides together.
- I set the crescent dough onto a greased air fryer baking tray and then place about 2 tablespoons of filling in the middle.
- To fold it, make a triangle with the sides and then fold the sides up.
- Set the tray in the air fryer oven for 4 minutes at 320 degrees F. (air frying setting)
- Plate, serve and enjoy!

Equipment

- Air Fryer

Nutrition

Serving: 1g Calories: 495kcal Carbohydrates: 51g Protein: 5g Fat: 32g Saturated Fat: 17g Polyunsaturated Fat: 5g Monounsaturated Fat: 7g Cholesterol: 57mg Sodium: 622mg Potassium: 77mg Sugar: 33g Vitamin A: 761IU Calcium: 55mg Iron: 1mg

Category

1. Air Fryer Recipes

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