



**RECIPE NAME:** Cheesy Good Stuff

**FROM THE KITCHEN OF:** Steve Peterson '74

### INGREDIENTS:

1 teaspoon vanilla extract  
3/4 C. sugar  
2 lg. packages regular Pillsbury  
crescent rolls  
1 egg (separate yoke and set the  
whites to the side)  
Cinnamon

### INSTRUCTIONS:

Mix the cream, sugar, vanilla extract and egg yolk together and blend until creamy. Take an ungreased 9x13 baking pan and layer 1 roll of crescent roll on bottom. Allow for 1" of dough to slope on all sides of pan. Seal any holes/seams in dough. Spread creamy mix onto bottom of dough; being careful not to let mix touch sides of pan. Take 2nd crescent roll and cover the mix: sealing sides of dough like a pie and closing any seams like before. Brush egg white over the top of dough and sprinkle about 1/4 cup of sugar over the top of dough, sprinkling sugar a little heavier along the seams. Sprinkle cinnamon over top of dough to taste. Bake 350 degrees for 30-40 minutes. When done - take your cheesy good stuff out of the oven, cool, refrigerate and ENJOY!

