INGREDIENTS

12 ounces cream cheese, softened and divided
½ cup chopped red onion
½ cup goat cheese, softened
2 tablespoons sliced chives
2 teaspoons hot sauce
1 (12-ounce) package Louisiana crawfish tails, drained
2 (8-ounce) cans refrigerated crescent dough sheets
¼ cup pepper jelly
2 tablespoons confectioners sugar

INSTRUCTIONS

Preheat the oven to 350°. Line a baking sheet with parchment paper. In a medium bowl, combine 4 ounces cream cheese, onion, goat cheese, chives, and hot sauce. Gently fold in crawfish.

On a lightly floured surface, unroll crescent dough sheets. Divide cream cheese mixture between sheets; spread into an even layer. Starting with one long side, roll up dough, jelly roll style; pinch seams to seal. Shape into rings, and pinch ends to seal.

Transfer to prepared pan; loosely cover with plastic wrap, and let stand for 10 minutes.

Bake until golden brown, 30 to 40 minutes. Let cool slightly.

In a medium bowl, beat pepper jelly, confectioners sugar, and remaining ounces of cream cheese with a mixer at medium-high speed until smooth. Spread onto cakes.

Crawfish King Cake

🍴 8 servings

The King Cake tradition is thought to have been brought to New Orleans from France in 1870. A King Cake is an oval-shaped bakery delicacy, crossed between a coffee cake and a French pastry that is as rich in history as it is in flavor. It's decorated in royal colors of PURPLE which signifies "Justice," GREEN for "Faith," and GOLD for "Power." These colors were chosen to resemble a jeweled crown honoring the Wise Men who visited the Christ Child on Epiphany. In the past such things as coins, beans, pecans, or peas were also hidden in each King Cake.