Orange Cream Cheese Love

10.01.2015

2 twelve oz cans refrigerated buttermilk biscuits
1 eight oz package cream cheese, room temperature, cut into small cubes
½ cup (1 stick) salted sweet cream butter, melted (not magarine)

1 tsp vanilla extract
1 cup sugar
Zest from one large orange (about a tablespoon)
½ cup chopped pecans (optional)
1 ½ cups powdered sugar
3 to 4 tbsp fresh squeezed orange juice

Preheat oven to 350 degrees.

Combine the melted butter and vanilla in a bowl and set aside.  Next, combine the orange zest and sugar and set aside.

Place a cube of cream cheese in the middle of one of the biscuits (about a teaspoon).  Fold over the edges until it makes a crescent shape, making sure that all edges are sealed.  Repeat until all biscuits are done.

Next, dip the biscuit crescents in the vanilla butter, followed by the orange sugar, making sure it is completely covered with sugar.  In a lightly greased bundt pan, sprinkle in the pecans (optional) and place the crescents seam-side down in a single layer until all crescents are in the pan.  Do not stack.  Once the bottom of the pan is filled, line the crescents along the sides until all are in the pan.

Drizzle the remaining vanilla butter and orange sugar over the top and place into the oven for 35 to 40 minutes, or until the top is nice and brown.  While cake is cooking, combine the powdered sugar with the orange juice and set aside.  Add just enough orange juice so that the mixture gets to a place where it is pourable (you don’t want it too thin).  Once the cake is done, invert onto a large platter or plate.  Pour the orange glaze over the top of the cake and dig in!