

# Crab Crescent Loaf

By A Taste of the Country

## Ingredients:

1 tube (8 ounces) refrigerated crescent rolls.  
2 packages (3 ounces each) cream cheese, softened  
1/3 cup chopped onion  
1/2 teaspoon dill weed  
1 cup chopped imitation crab meat or 1 can (6 ounces) crab meat, drained, flaked and cartilage removed  
1 egg yolk, beaten

## Directions:

On a greased baking sheet, unroll crescent dough into one long rectangle; seal seams and perforations. In small mixing bowl, beat cream cheese, onion and dill until blended.

Spread mixture lengthwise over half of the dough to within 1/2 inch of edges. Top with crab.

Fold dough over filling; pinch seam to seal. Brush the top with egg yolk. Bake at 375 for 18-22 minutes or until golden brown. Cut into slices.