Chocolate Croissant Cookies

1 cup flour

1/8 teaspoon salt

8 Tablespoons butter

4 ounces cream cheese

2 Tablespoons sugar

1/2 teaspoon vanilla

6 Hershey Bars

1 egg

3 Tablespoons sanding sugar

Beat butter, cream cheese and sugar until fluffy.

Add vanilla and then add flour mixture.

Form dough into a 6 inch disk and refrigerate 1 hour.

Break chocolate bars into 3 seam sections. (20 total)

Roll dough into a 20 x 8 inch rectangle.

Cut dough into twenty 4x2 inch rectangles.

Place 1 chocolate piece across dough and fold dough around chocolate.

Place seam side down, 1 1/2 inches apart on baking sheets.

​Brush tops with egg and sprinkle with sanding sugar.

Bake 18-20 minutes until golden brown.

Let cookies 5 minutes before transferring to wire racks to cool.

Break remaining chocolate bar into pieces and melt. Drizzle over tops of cookies.

Let set for at least 30 minutes before serving.