



Recipes

Check out the four recipes below to see the many ways Pillsbury® Crescents can help you impress without the stress this holiday season!

Mini Crescent Dogs



Mini sausages are all wrapped up in flaky crescents in an all-time favorite appetizer.

Prep Time: 15 Min
Total Time: 30 Min
Makes: 48 snacks

INGREDIENTS:

2 cans (8 oz each) Pillsbury® refrigerated crescent dinner rolls
48 cocktail-sized smoked link sausages or hot dogs (from 16-oz package)

DIRECTIONS:

1. Heat oven to 375°F. Unroll both cans of the dough; separate into 16 triangles. Cut each triangle lengthwise into 3 narrow triangles.
2. Place sausage on shortest side of each triangle. Roll up each, starting at shortest side of triangle and rolling to opposite point; place point side down on 2 ungreased cookie sheets.
3. Bake 12 to 15 minutes or until golden brown, switching position of cookie sheets halfway through baking. Immediately remove from cookie sheet. Serve warm.

High Altitude (3500-6500 ft) No change.

NUTRITION INFORMATION:

1 Snack: Calories 60 (Calories from Fat 35); Total Fat 4g (Saturated Fat 1g); Cholesterol 5mg; Sodium 230mg; Total Carbohydrate 5g (Dietary Fiber 0g, Sugars 1g); Protein 2g Percent Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 2% Exchanges: 1 Fat Carbohydrate Choices: 0

*Percent Daily Values are based on a 2,000 calorie diet.

Bacon-Cheddar Pinwheels



Ranch dressing perks up a crowd-pleasing, cheesy crescent appetizer.

Prep Time: 15 Min
Total Time: 35 Min
Makes: 16 appetizers

INGREDIENTS:

1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
2 tablespoons ranch dressing
1/4 cup cooked real bacon pieces or 4 slices bacon, crisply cooked, crumbled
1/2 cup finely shredded Cheddar cheese (2 oz)
1/4 cup chopped green onions (4 medium)

DIRECTIONS:

1. Heat oven to 350°F.
2. If using crescent rolls: Unroll dough; separate into 2 long rectangles. Press each into 12x4-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough; cut lengthwise into 2 long rectangles. Press each into 12x4-inch rectangle.
3. Spread dressing over each rectangle to edges. Sprinkle each with bacon, Cheddar cheese and onions.
4. Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 8 slices; place cut side down on ungreased cookie sheet.
5. Bake 12 to 17 minutes or until edges are deep golden brown. Immediately remove from cookie sheet. Serve warm.

High Altitude (3500-6500 ft): No change.

NUTRITION INFORMATION:

1 Appetizer: Calories 80 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2g, Trans Fat 1g); Cholesterol 5mg; Sodium 180mg; Total Carbohydrate 6g (Dietary Fiber 0g, Sugars 1g); Protein 2g Percent Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 2%; Iron 2% Exchanges: 1/2 Starch; 0 Other Carbohydrate; 0 Vegetable; 1 Fat Carbohydrate Choices: 1/2
*Percent Daily Values are based on a 2,000 calorie diet.

Crescent-Wrapped Brie



Serve this elegant, yet easy, appetizer with one or more of the following toppings: chutney, jalapeño jelly, fruit preserves or salsa.

Prep Time: 20 Min
Total Time: 1 Hr
Makes: 12 servings

INGREDIENTS:

1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
1 round (8 oz) Brie cheese
1 egg, beaten

DIRECTIONS:

1. Heat oven to 350°F.
2. If using crescent rolls: Unroll dough; separate crosswise into 2 sections. Pat dough and firmly press perforations to seal, forming 2 squares. If using dough sheet: Unroll dough; cut crosswise into 2 rectangles. Pat dough to form 2 squares.
3. Place 1 square on ungreased cookie sheet. Place cheese on center of dough. With small cookie or canapé cutter, cut 1 shape from each corner of remaining square; set cutouts aside.
4. Place remaining square on top of cheese round. Press dough evenly around cheese; fold bottom edges over top edges. Gently stretch dough evenly around cheese; press to seal completely. Brush with beaten egg. Top with cutouts; brush with additional beaten egg.
5. Bake 20 to 24 minutes or until golden brown. Cool 15 minutes. Serve warm.

High Altitude (3500-6500 ft): No change.

If using Pillsbury® Big & Flaky large refrigerated crescent dinner rolls, unroll dough and press into 1 rectangle, sealing perforations. Cut in half, forming 2 squares. Continue as directed--except add 8 to 10 minutes to bake time.

NUTRITION INFORMATION:

1 Serving: Calories 140 (Calories from Fat 90); Total Fat 10g (Saturated Fat 5g, Trans Fat 1g); Cholesterol 35mg; Sodium 270mg; Total Carbohydrate 7g (Dietary Fiber 0g, Sugars 1g); Protein 5g
Percent Daily Value*: Vitamin A 2%; Vitamin C 0%; Calcium 4%; Iron 4% Exchanges: 1/2 Starch; 0 Other Carbohydrate; 0 Vegetable; 1/2 High-Fat Meat; 1 Fat Carbohydrate Choices: 1/2
*Percent Daily Values are based on a 2,000 calorie diet.

Crescent Layer Bars



Refrigerated crescent rolls form the crust for bars stacked with chocolate and cashews.

Prep Time: 25 Min

Total Time: 2 Hr 20 Min

Makes: 36 bars

INGREDIENTS:

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
- 1 cup white vanilla baking chips
- 1 cup semisweet chocolate chips
- 1 cup slivered almonds
- 1 cup cashew halves and pieces
- 1 can (14 oz) sweetened condensed milk (not evaporated)

DIRECTIONS:

1. Heat oven to 375°F (350°F for dark pans). Grease bottom and sides of 13x9-inch pan.
2. If using crescent rolls: Unroll dough into 2 long rectangles. If using dough sheet: Unroll dough. Place in pan; press over bottom and 1/2 inch up sides to form crust. Bake 5 minutes.
3. Remove partially baked crust from oven. Sprinkle vanilla chips, chocolate chips, almonds and cashews evenly over crust. Pour condensed milk evenly over top.
4. Return to oven; bake 20 to 25 minutes longer or until golden brown. Cool 10 minutes. Run knife around sides of pan. Cool 1 hour. Refrigerate about 30 minutes or until chocolate is set. For bars, cut into 9 rows by 4 rows.

High Altitude (3500-6500 ft): No change.

NUTRITION INFORMATION:

1 Bar: Calories 160 (Calories from Fat 80); Total Fat 8g (Saturated Fat 3 1/2g, Trans Fat 0g); Cholesterol 0mg; Sodium 75mg; Total Carbohydrate 17g (Dietary Fiber 0g, Sugars 13g); Protein 3g Percent Daily Value*: Vitamin A 0%; Vitamin C 0%; Calcium 6%; Iron 4% Exchanges: 1 Starch; 0 Other Carbohydrate; 0 Vegetable; 1 1/2 Fat Carbohydrate Choices: 1

*Percent Daily Values are based on a 2,000 calorie diet.