

A LITTLE HOLIDAY RECIPE FROM STEF'S EATS & SWEETS

Hot Pepper Jelly Crescent Rolls

Creamy • Sweet • Savory • A Little Kick

Flaky crescent rolls are filled with softened cream cheese and sweet-heat hot pepper jelly, then brushed with buttery garlic for an easy, crowd-pleasing appetizer.

INGREDIENTS

- 1 (8 oz.) package crescent rolls
- 1 (8 oz.) package cream cheese, softened
- ½ cup hot pepper jelly, or to taste
- 1 tbsp. butter, melted
- Garlic powder, to taste

HOW TO MAKE THEM

1. Separate crescent dough into triangles and place on a baking sheet.
2. Soften cream cheese in the microwave for a few seconds, just until easy to spread.
3. Spread cream cheese over each triangle and add a dollop of hot pepper jelly.
4. Roll each crescent from the wide end toward the point.
5. Brush with melted butter and sprinkle with garlic powder.
6. Bake at **350°F for 20–25 minutes**, until golden brown.

STEF'S TIP: *Adjust the amount of hot pepper jelly to your taste. Add a little extra for more sweet heat, or serve with extra jelly on the side for dipping.*

A fun way to use the hot pepper jelly from your gift! ❤■
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