THE HEZE LIFE

Pumpkin Cream Cheese Crescent Rolls

Flaky, sweet pumpkin goodness • An easy fall treat

PREP	COOK	TOTAL	YIELD
10 min	15 min	25 min	About 16

Ingredients

- 8 ounces cream cheese, softened
- 1 can pumpkin puree
- ½ cup granulated sugar, plus extra for sprinkling
- 2 (8-ounce) tubes refrigerated crescent roll dough
- 1 egg, optional, for egg wash

PUMPKIN TIP

Use plain pumpkin puree, not pumpkin pie filling. Pie filling already contains sugar and spices.

Mandie’s Kitchen Tips

- Don’t overfill the dough; filling can ooze out while baking.
- Softened cream cheese makes a smoother filling.
- Add cinnamon or pumpkin pie spice for more fall flavor.
- Best enjoyed fresh while flaky and tender.
- Refrigerate leftovers in an airtight container and reheat gently.

Instructions

1. Gather your ingredients. Preheat oven to 375°F. Line a baking sheet with parchment paper. Soften the cream cheese to room temperature.
2. Make the filling. Mix softened cream cheese, pumpkin puree, and sugar in a bowl until creamy and smooth.
3. Roll up the crescents. Separate the crescent dough into triangles. Spread pumpkin cream cheese filling over each, then roll from the wide end toward the point. Repeat.
4. Add a little sweetness. Arrange on the baking sheet. For extra golden color, lightly brush with beaten egg (optional). Sprinkle sugar over the tops.
5. Bake until golden. Bake at 375°F for about 15 minutes, until puffed, golden brown, and cooked through. Add a few minutes if needed.
6. Enjoy! Cool for a few minutes—the filling will be hot. Pour some coffee and enjoy your sweet little taste of fall!