

Egg-and-Cheese Crescent Rolls _____

- Ingredients:**
- 4 Eggs
 - 1/2 cup Shredded cheddar cheese
 - 1 can of 8 crescent rolls
 - Salt



Steps:

1. Preheat the oven to according to the temperature listed on the can. I typically set the oven at 350 degrees.
2. Boil four eggs. Cut them in half long-ways and salt them.
3. Open a can of crescent roll dough. (I use Pillsbury butter flake crescent rolls that come in an 8 pack.) Unroll the triangles onto a cutting board.
4. Sprinkle shredded cheddar cheese on the wide part of each triangle.
5. Place an egg half on top of the cheese.
6. Wrap the dough around the cheese and egg.
7. Once you have done this for all the dough and eggs, bake in the oven on a greased baking sheet. Follow the times and temperatures listed on the crescent roll can. I check frequently and pull when the dough is just starting to brown.
8. Store in the refrigerator for up to one week. Reheat in a toaster oven or regular oven. You can microwave them, but the bread will be soft.

