Egg-and-Cheese Crescent Rolls -

Ingredients:

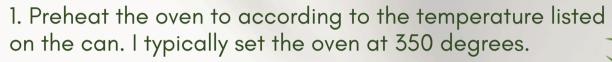
· 4 Eggs

· 1/2 cup Shredded cheddar cheese

· 1 can of 8 crescent rolls

· Salt

Steps:



- 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.

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