

PEPPERONI CRESCENT WHEELS

<https://scoutermom.com/6582/pepperoni-crescent-pinwheels-recipe/>

Equipment

- 2 Bowls
- Cutting board
- Knife
- Fork
- Baking sheets
- Pastry brush

Ingredients

- 1/2 cup pepperoni
- 1/2 cup shredded part-skim mozzarella cheese
- 1/4 teaspoon dried oregano
- 1 egg, separated
- 1 can refrigerated crescent rolls

Directions

1. Preheat oven to 375.
 2. Separate the egg. Put the yolk in one bowl and the white in the other.
 3. Dice the pepperoni and place it in the bowl with the yolk.
 4. Add the cheese and oregano to the egg yolk and pepperoni.
 5. Beat the egg white with the fork.
 6. Separate crescent dough into four rectangles and seal the perforations.
 7. Spread pepperoni mixture over each rectangle to within 1/4 in. of edges.
 8. Roll up the rolls starting with a short side;
 9. Pinch seams to seal.
 10. Cut each roll into six slices.
 11. Place cut side down on greased baking sheets;
 12. Brush the tops with egg white.
 13. Bake for 12 to 15 minutes or until golden brown.
 14. Serve warm.
 - 15.
- Makes 24 wheels