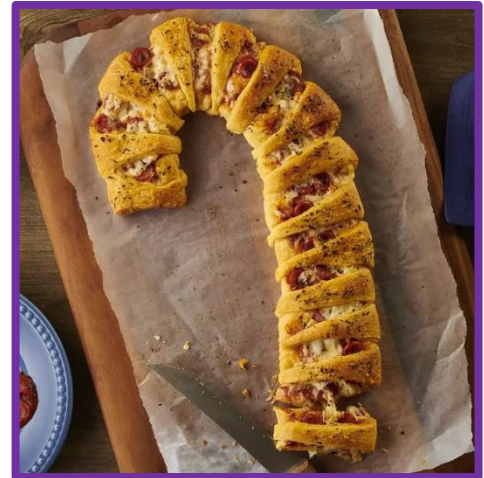


## ***Pizza Candy Cane***

Servings:	Prep Time:	Cook Time:	Total Time:
6	15 minutes	25 minutes	40 minutes

### **Ingredients:**

- 1 can (8 oz) refrigerated Pillsbury Original Crescent Rolls
- 2 tbsp pizza sauce
- ½ c shredded mozzarella cheese (2 oz)
- ¼ c mini pepperoni slices
- 2 tsp butter, melted
- ¼ tsp Italian seasoning



### **Instructions:**

1. Heat oven to 375F. Line large cookie sheet with cooking parchment paper; spray generously with cooking spray.
2. Unroll dough; separate into 8 triangles. With pizza cutter or sharp knife, cut each triangle in half lengthwise to make 16 triangles. On cookie sheet, place crescent triangles lengthwise in long row, pointing same direction, with edges overlapping slightly on cookie sheet. Press overlapping edges together to help seal, but leave triangle points free.
3. Spread pizza sauce in 2 ½ inch wide strip lengthwise on widest part of dough, leaving ½ inch edge. Sprinkle half the cheese over sauce. Place pepperoni slices on top and sprinkle with remaining cheese.
4. Fold over tips of dough to enclose filling; pinch ends of dough on edge to attach. Gently picking up top end of dough, curve one end of strip to form top of cane. Brush dough with melted butter; sprinkles Italian seasoning over top.
5. Bake 15-18 minutes or until golden brown. Cool 5 minutes on cookie sheet. Use parchment paper to help slide crescent to serving platter. Serve warm.