**Crescent Pizza Rolls**

Ingredients:

* 1 tube crescent roll dough
* 8 Tablespoons mozzarella cheese (1 per roll)
* ¼ cup diced Pepperoni
* 8 teaspoons Pizza Sauce
* 1 Tablespoon butter (melted)
* Italian Seasoning (optional)
* Garlic Powder (optional)

Directions:

1. \_\_\_\_\_Preheat oven to 375 degrees.
2. \_\_\_\_\_Unroll crescent rolls onto a baking sheet lined with parchment.
3. \_\_\_\_\_Separate dough into triangles.
4. \_\_\_\_\_Lightly spread one teaspoon of pizza sauce over each triangle of dough. Be careful not to get too close to the edges!
5. \_\_\_\_\_Place pepperoni on the widest side of the triangle.
6. \_\_\_\_\_Place one tablespoon of mozzarella cheese on top.
7. \_\_\_\_\_Roll the wide end to the smaller tip of the crescent making sure to tuck in the corners so the cheese doesn't ooze out.
8. \_\_\_\_\_Brush melted butter onto crescent rolls.
9. \_\_\_\_\_Sprinkle with Italian seasoning and garlic powder if desired.
10. \_\_\_\_\_Bake for 10-14 minutes or until golden brown.
11. \_\_\_\_\_Enjoy ☺