# Pepperoni Pinwheels

## Description

These golden brown rounds  have lots of pepperoni flavor. "They're easy to make, and really good!

## Ingredients

## Instructions

In a small bowl, combine the pepperoni, cheese, oregano and egg yolk.

In another small bowl, whisk egg white until foamy; set aside.

Separate crescent dough into four rectangles; seal perforations.

Spread marinara sauce over dough.

Sprinkle red pepper flakes on some.

Spread pepperoni mixture over each rectangle to within 1/4 in. of edges.

Roll up jelly-roll style, starting with a short side; pinch seams to seal. Cut each into six slices.

Place cut side down on greased baking sheets; brush tops with egg white.

Bake at 375° for 12-15 minutes or until golden brown. Serve warm. Refrigerate leftovers. Yield: 2 dozen.

## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Appetizers
**Cuisine:** American