Cream Cheese Jalpeno Crescent Poppers

Description

So easy.

Super good pop-in-your-mouth-I-want-more kind of appetizer.

Great with an Ice Cold Beer or Margaritas (a must actually).

Sweet, Hot, Creamy, Flaky Yum-a-licious.

And last but not least, pretty darn cute.

Summary

Yield: 8
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football

Ingredients

- 1 Tube Crescent Rolls
- 4 oz sliced jalapenos fire roasted HOT
- 8 oz cream cheese cubed room temp
- 1 tbsp sugar

Instructions

Preheat oven 375 degrees.

Cut your cube of cream cheese and throw it into a bowl.

To your bowl with your cream cheese and Jalapenos, add your Tablespoon of sugar.

Take your fork and mash it all up really well. Be sure to incorporate all that sugar in really well.

Open up your tube of crescent rolls and place on your cutting board.

Separate them into four rectangles,

Now pinch together the perforations to create four nice rectangles.

With the back of your spoon, spread half of the cream cheese mixture, onto one of the rectangles. Save the other half of the mixture for the other rectangle. (You will have TWO rectangles per tube of crescent rolls.)

Get to spreading.

Once you've spread your half portion of cream cheese on one of your rectangles, cover with jalapeno slices. start with the LONG end of the roll, and get to rolling.

Once it's all rolled up, you will need to cut your log into 8 pinwheels.

You now have 32 pinwheel poppers.

Note: This is where you could refrigerate these little guys if you wanted to make them ahead of time. Then just bake them right when the Gang is getting antsy.

Place your poppers, standing up, on a cookie sheet that has been sprayed with Pam.

Make sure you stand them up, with the cream cheese facing upward.

Pop these into the oven for about 13 minutes until they are golden brown. Keep an eye on them, as each oven varies.