



PIZZA PINWHEEL BITES

Servings: 24 servings

Prep Time: 15 minutes

Total Time: 35 minutes

These bite-sized appetizers are a smash with kids and adults alike. The flaky crust is always a hit, and the oregano adds just the right amount of sophistication for any and all of your party needs.

INGREDIENTS

- ½ cup diced pepperoni
- ½ cup shredded mozzarella cheese
- ¼ tsp dried oregano
- ⅛ tsp garlic powder
- 1 egg, separated
- 1 tube (8 oz.) refrigerated crescent rolls

DIRECTIONS

- 1) Preheat oven to bake at 375 degrees.
- 2) In a small bowl, mix the pepperoni, cheese, oregano, garlic powder and the yolk of the egg. In another small bowl, whisk the egg white until foamy and doubled in size and set aside for later.
- 3) Open the crescent rolls and separate into 4 rectangles. Using your fingers pinch together the seams.
- 4) Spread the pepperoni/cheese mixture onto the crescent roll rectangles evenly to within ¼ inch of the edges. Roll them up starting on the short side and pinch the ends to seal them.
Tip: Divide the pepperoni/cheese mixture equally into fourths by making an X-shape with your knife in the bowl before spreading onto crescent rolls.
- 5) Cut each crescent roll into 6 slices with a knife and place on a greased parchment lined cookie sheet one inch apart.
- 6) Take egg white foamy mixture and brush the tops of the pinwheels. Bake for 12 mins or until golden.
- 7) Serve warm—or store premade pinwheels in refrigerator for later!