- Prep Time: 10 Minutes
- Cook Time: 12–15 Minutes
- Total Time: 25 Minutes
- Yield: 8 Rolls
- Intensity Level: Low (Beginner Friendly)
- Cuisine: American / Comfort Food

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Ingredients

For the Rolls:

- 1 (8-ounce) tube refrigerated crescent roll dough (such as Pillsbury)
- 4 ounces cream cheese, softened to room temperature
- 1 cup shredded Mozzarella cheese (low-moisture works best)
- 1/2 cup shredded sharp Cheddar cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried parsley (plus extra for garnish)
- Pinch of salt and black pepper
- 2 tablespoons unsalted butter, melted
- 1/2 teaspoon flaky sea salt (optional, for finishing)

Optional Add-ins:

- Crumbled bacon
- Finely diced jalapeños
- Chopped spinach (squeezed dry)

Instructions

Step 1: Preheat and Prepare (Time: 0–5 Minutes | Intensity: Low)

Preheat your oven to 375°F (190°C) . Line a large baking sheet with parchment paper or a silicone baking mat. This ensures the rolls won’t stick and makes cleanup a breeze. If you are using a dark non-stick pan, you may want to reduce the oven temperature to 350°F to prevent the bottoms from burning.

Step 2: Create the Cheese Filling (Time: 5–8 Minutes | Intensity: Low)

In a medium mixing bowl, combine the softened cream cheese, shredded mozzarella, shredded cheddar, garlic powder, onion powder, dried parsley, salt, and pepper. Use a fork or a spatula to mash and mix everything together until a thick, uniform paste forms.

Chef’s Tip: Ensure your cream cheese is truly softened. If it is cold, it will be lumpy and difficult to spread, which can tear the delicate dough.

Step 3: Unroll and Fill (Time: 8–12 Minutes | Intensity: Medium)

Carefully unroll the crescent roll dough onto a clean cutting board. Separate the dough into 8 triangles along the perforated lines.

Using a spoon or a small cookie scoop, place a generous tablespoon of the cheese mixture at the wide base of each triangle. Do not overfill, or the cheese will leak out during baking.

Step 4: Roll and Seal (Time: 12–15 Minutes | Intensity: Medium)

Starting at the wide end, gently roll the dough towards the pointed tip. Tuck the sides in slightly as you roll to keep the filling inside. Once you reach the tip, pinch the seams together to seal the roll. Pinch the sides as well to create a tight pocket.

Place the rolled crescents onto the prepared baking sheet, spacing them about 2 inches apart. Curve the ends slightly inward to form a classic crescent shape.

Step 5: Brush and Bake (Time: 15–27 Minutes | Intensity: Low)

Brush the tops of each roll generously with the melted butter. This is the secret to that golden-brown, bakery-style shine.

Place the baking sheet in the preheated oven and bake for 12 to 15 minutes. You are looking for a deep golden brown color and bubbling cheese peeking out from the sides. Rotate the pan halfway through the baking time to ensure even browning.

Step 6: Garnish and Serve (Time: 27–30 Minutes | Intensity: Low)

Remove the baking sheet from the oven and let the rolls rest for 2–3 minutes. This allows the cheese to set slightly so you don’t burn your mouth. Sprinkle with extra dried parsley and a pinch of flaky sea salt if desired.

Serve warm while the cheese is still gooey and melted.

Pro Tips for Success

- Don’t Overfill: The most common mistake is adding too much cheese. A tablespoon is plenty. If the cheese spills out, it will burn on the pan and smoke.
- Seal the Edges: If you leave gaps in the dough, the cheese will escape. Pinch all seams firmly before baking.
- Flavor Variations:
    - *Italian Twist:* Add 1/2 tsp of Italian seasoning to the cheese and use Marinara sauce for dipping.
    - *Spicy Kick:* Add a pinch of red pepper flakes or diced jalapeños.
    - *Garlic Lovers:* Brush with melted butter mixed with minced garlic after baking.

Nutrition Information (Estimated)

Disclaimer: The following nutritional information is an estimate and will vary based on the specific brands of ingredients used and any optional add-ins.

Serving Size: 1 Roll

Servings Per Recipe: 8

- Calories: 185 kcal
- Total Fat: 12g (Saturated Fat: 6g)
- Cholesterol: 25mg
- Sodium: 380mg
- Total Carbohydrates: 12g
- Dietary Fiber: 0g
- Sugars: 2g
- Protein: 6g