

How to Make Easy Cheesy Breakfast Rolls for a Cozy Breakfast Spread

1 can refrigerated crescent roll dough or pizza dough



OVEN
375°F

TIME
12 to 16 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated crescent roll dough or pizza dough
- 6 large eggs
- 1 tablespoon butter
- 1 cup shredded cheddar cheese
- 1/2 cup cooked breakfast sausage, bacon, or diced ham
- 2 tablespoons milk
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder, optional
- 1 tablespoon melted butter, optional for brushing tops
- Chopped parsley or green onions, optional for garnish

DIRECTIONS

1. Preheat the oven. Set your oven to 375°F and line a baking sheet or lightly grease a baking dish.
2. Cook the eggs. In a skillet over medium heat, melt the butter. Whisk together the eggs, milk, salt, pepper, and garlic powder if using, then scramble gently until just set. Remove from the heat.
3. Prepare the dough. Unroll the crescent dough and separate it into triangles, or roll out pizza dough and cut it into rectangles or squares.
4. Add the filling. Place a spoonful of scrambled eggs onto each piece of dough, then top with cheese and your cooked sausage, bacon, or ham.
5. Roll them up. Fold or roll the dough around the filling, pinching the seams closed as needed.
6. Bake until golden. Arrange the rolls on the prepared pan and bake for 12 to 16 minutes, or until golden brown and fully baked.
7. Finish and serve. Brush with melted butter if desired, garnish with parsley or green onions, and serve warm.

SWAPS & NOTES

Crescent roll dough keeps this recipe especially easy and gives the rolls a soft, buttery finish.
Pizza dough works too if you want a slightly heartier texture.

Either option gives you a great base for the savory filling.
Cheddar is a classic choice, but Monterey Jack, mozzarella, or a Colby blend would all melt nicely.

TIPS FOR SUCCESS

A modest amount of filling makes them easier to close and helps keep the cheese from leaking out too much during baking.

Scramble the eggs gently and pull them from the heat while they are still soft.

Since they bake again inside the rolls, that little bit of undercooking at the start helps keep the final texture just right.

If you are using crescent dough, pinch the seams well so the filling stays tucked inside.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-easy-cheesy-breakfast-rolls-for-a-cozy-breakfast-spread/>