

Easy Southern Sausage Pinwheels Recipe with Just 3 Ingredients

Southern 3 Ingredient Sausage Pinwheels That Disappear Fast



OVEN
375°F

TIME
20 to 30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground sausage
- 1 package crescent roll dough or puff pastry
- 8 ounces cream cheese, softened

DIRECTIONS

- 1.** Cook the sausage: In a skillet over medium heat, cook the sausage until browned and fully cooked through. Break it into crumbles as it cooks. Once done, drain any excess grease and let it cool slightly.
- 2.** Mix the filling: In a mixing bowl, combine the cooked sausage with the softened cream cheese. Stir until the mixture is fully blended and creamy.
- 3.** Roll out the dough: On a lightly floured surface, roll out the crescent dough or puff pastry into a rectangle. If you are using crescent roll dough, pinch the seams together first so you have one even sheet.
- 4.** Spread the filling: Spread the sausage and cream cheese mixture evenly over the dough, leaving a small border around the edges.
- 5.** Roll and chill: Starting from the long side, roll the dough tightly into a log. For easier slicing, chill the rolled dough for about 20 to 30 minutes.
- 6.** Slice into pinwheels: Using a sharp knife, cut the log into even rounds, about $\frac{1}{8}$ to $\frac{3}{4}$ inch thick.
- 7.** Bake: Place the pinwheels on a parchment-lined baking sheet and bake at 375°F until golden brown and cooked through, about 15 to 18 minutes depending on your dough.
- 8.** Serve warm: Let them cool slightly, then serve warm. They are best fresh from the oven, but they also reheat beautifully.

SWAPS & NOTES

You can use mild or hot sausage depending on the flavor you

want.

Mild sausage keeps things classic, while hot sausage gives the pinwheels a little kick.

Cream cheese helps bind the filling and adds a creamy texture

that balances the savory meat.

For the dough, crescent roll dough gives you a softer, buttery finish, while puff pastry creates a flakier, more delicate texture.

TIPS FOR SUCCESS

One of the best tips for this recipe is to let the sausage cool just a bit before mixing it with the cream cheese.

If it is too hot, the filling can become overly loose and harder to spread.

Chilling the rolled dough before slicing also makes a big difference.

It helps the pinwheels hold their shape and gives you cleaner, neater rounds.

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

Original recipe: <https://chefmaniac.com/easy-southern-sausage-pinwheels-recipe-with-just-3-ingredients/>