

## Easy Cheesy Stuffed Crescent Rolls for the Ultimate Snack or Appetizer

Cheesy Stuffed Crescent Rolls That Disappear Fast at Every Gathering



**OVEN**  
**375°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 can refrigerated crescent roll dough  
8 sticks or cubes of mozzarella, cheddar, or string cheese  
1 tablespoon melted butter  
1/2 teaspoon garlic powder  
1/2 teaspoon Italian seasoning  
Optional: grated Parmesan, chopped parsley, or red pepper flakes

### DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 375°F. Line a baking sheet with parchment paper or lightly grease it.
- 2.** Step 2: Prepare the dough: Unroll the crescent dough and separate it into triangles along the perforated lines.
- 3.** Step 3: Add the cheese: Place one piece of cheese at the wide end of each triangle. If you want to add extras like pepperoni or cooked bacon, add a small amount here.
- 4.** Step 4: Roll them up: Starting at the wide end, roll each triangle up around the cheese, tucking the sides slightly as you go to help keep the filling inside.
- 5.** Step 5: Add the topping: Place the rolls on the prepared baking sheet. Stir the melted butter with garlic powder and Italian seasoning, then brush the tops of each roll. Sprinkle with Parmesan if using.
- 6.** Step 6: Bake: Bake for 12 to 15 minutes, or until the rolls are puffed and golden brown.
- 7.** Step 7: Cool slightly and serve: Let them cool for a few minutes before serving. The cheese inside will be hot and melty.

### SWAPS & NOTES

This is a very forgiving recipe, which makes it easy to adapt to what you already have in the kitchen.

**Cheese:** Mozzarella gives that classic stretchy melt, while cheddar adds a sharper flavor.

**String cheese** works especially well because it is easy to portion.

**Seasoning:** Garlic powder and Italian seasoning add great flavor, but you can also use everything bagel seasoning or a simple sprinkle of salt and pepper.

