

## Sausage and Cheese Crescent Bake: An Easy, Cheesy Crowd-Pleasing Appetizer

Sausage and Cheese Crescent Bake



**OVEN**  
**375°F**

**TIME**  
**20 to 25 min**

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**SAVE**  
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### INGREDIENTS

- 1 package Lit'l Smokies cocktail sausages
- 1 bag finely shredded cheddar cheese
- 1 tube crescent rolls
- 1 can biscuits
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- Ketchup, yellow mustard, and ranch dressing, for dipping

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F. Grease a glass baking pan so the dough layers release easily after baking.
2. Create the bottom layer: Unroll the crescent roll dough and press it evenly into the bottom of the prepared baking dish. Pinch any seams together so it forms a solid base.
3. Add the sausage and cheese: Arrange the cocktail sausages evenly over the crescent dough. Sprinkle the shredded cheddar cheese generously over the top, making sure the sausages are well covered.
4. Add the biscuit topping: Separate the biscuit dough into pieces and arrange them over the cheese layer. They do not have to cover every inch perfectly, but they should be spread evenly across the top.
5. Season the top: Sprinkle the biscuit layer with garlic powder and black pepper for extra flavor.
6. Bake until golden: Bake for 20 to 25 minutes, or until the top is puffed and deeply golden brown and the cheese underneath is melted and bubbly.
7. Slice and serve: Let the bake cool slightly, then slice into squares and serve warm with ketchup, yellow mustard, and ranch dressing on the side for dipping.

### SWAPS & NOTES

This recipe is flexible and easy to adapt based on what you have available.

Cocktail sausages: Lit'l Smokies are the classic choice, but any similar cocktail sausage works well.

Cheddar cheese: Finely shredded cheddar melts beautifully, but a cheddar blend or Colby Jack would also be delicious.

Crescent rolls: These form the soft, buttery base and help hold everything together.

## TIPS FOR SUCCESS

For the best results, make sure the crescent dough is pressed together well on the bottom so it forms a sturdy base.

That helps keep the layers intact when you slice and serve the bake.

It's also helpful to distribute the sausages evenly so every square gets a good balance of meat and cheese.

Since biscuit dough can expand while baking, spacing the pieces across the top rather than crowding them into one section helps the bake cook more evenly.

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

Original recipe: <https://chefmaniac.com/sausage-and-cheese-crescent-bake-an-easy-cheesy-crowd-pleasing-appetizer/>