

Easy Sausage Cream Cheese Crescents for Breakfast, Brunch, or Snacking

Sausage Cream Cheese Crescents



OVEN
375°F

TIME
12 to 15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground sausage, mild or spicy
- 8 ounces cream cheese, softened
- 2 cans refrigerated crescent rolls, 8-count each
- 1 cup shredded cheddar cheese, optional
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste
- Fresh parsley, chopped, for garnish if desired

DIRECTIONS

1. Preheat your oven to 375°F. Line a baking sheet with parchment paper or lightly grease it.
2. In a large skillet over medium heat, cook the sausage until browned and fully cooked, breaking it up into crumbles as it cooks.
3. Drain off any excess grease and transfer the sausage to a mixing bowl.
4. Add the softened cream cheese, cheddar cheese if using, garlic powder, salt, and pepper. Stir until the mixture is fully combined and creamy.
5. Open the crescent roll cans and separate the dough into 16 triangles.
6. Spoon a portion of the sausage mixture onto the wide end of each triangle.
7. Roll each crescent up from the wide end to the pointed tip, gently tucking the sides in a bit to help hold the filling.
8. Arrange the crescents on the prepared baking sheet, leaving a little space between each one.
9. Bake for 12 to 15 minutes, or until golden brown.
10. Let cool for a few minutes, then garnish with chopped parsley if desired and serve warm.

SWAPS & NOTES

This recipe is easy to customize depending on what you have on hand.

Mild breakfast sausage keeps the flavor classic and family-friendly, while spicy sausage adds more kick.

You can also use turkey sausage if you want a slightly lighter option.

If you don't have cheddar cheese, shredded mozzarella, Monterey Jack, or a Mexican blend will all work well.

TIPS FOR SUCCESS

One of the best ways to guarantee great results is to let the sausage mixture cool slightly before filling the dough.

If the filling is too hot, it can soften the crescent dough too much and make rolling more difficult.

Another important tip is to drain the sausage well.

Too much grease in the filling can make the crescents heavy and may cause the bottoms to get soggy.

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

Original recipe: <https://chefmaniac.com/easy-sausage-cream-cheese-crescents-for-breakfast-brunch-or-snacking/>