

Cheesy Garlic Butter Rollups That Disappear Fresh Out of the Oven

1 tube refrigerated pizza dough or crescent dough



OVEN
375°F

TIME
18 to 22 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 tube refrigerated pizza dough or crescent dough
- 4 tablespoons unsalted butter, melted
- 3 garlic cloves, minced
- 1 teaspoon Italian seasoning
- 1 1/2 cups shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 1 tablespoon chopped parsley, optional
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Marinara sauce for dipping, optional

DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish or line a baking sheet with parchment paper.
2. In a small bowl, stir together the melted butter, minced garlic, Italian seasoning, salt, and pepper.
3. Roll out the dough into a rectangle on a lightly floured surface.
4. Brush most of the garlic butter mixture evenly over the dough.
5. Sprinkle the mozzarella and : Parmesan over the top in an even layer.
6. Starting from one long side, roll the dough into a log.
7. Slice into even pinwheels or rollups, about 1 to 1 1/2 inches thick.
8. Arrange the rollups cut-side up in the prepared dish or on the baking sheet.
9. Brush the tops with the remaining garlic butter.
10. Bake for 18 to 22 minutes, or until golden brown and bubbly.
11. Garnish with parsley and serve warm with marinara if desired.

SWAPS & NOTES

You get soft bread, rich butter, savory garlic, and melty cheese all rolled together into something that feels both familiar and a little special.

It's the kind of recipe that works for kids, adults, casual

dinners, and party tables alike.

You can make it with pizza dough, crescent dough, or even refrigerated biscuit dough depending on what you have available.

You can switch up the cheeses, add herbs, or tuck in extras like pepperoni or cooked spinach.

TIPS FOR SUCCESS

Don't overload the dough with too much cheese, or it can spill out too aggressively while baking.

A generous but even layer is the sweet spot.

Try to slice the rollups evenly so they bake at the same rate.

A serrated knife or very sharp chef's knife helps keep the shape neat.

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

Original recipe: <https://chefmaniac.com/cheesy-garlic-butter-rollups-that-disappear-fresh-out-of-the-oven/>