

How to Upgrade a Can of Crescent Dough

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A can of crescent roll dough is a versatile ingredient in the hands of the time-pressed cook. You can use it to make appetizers like pigs in a blanket or flatbread pizza. You can also make entrées like chicken potpie or a pizza braid with a can of crescent dough. You can also make a number of desserts, including doughnuts and dessert bars.

Method
1

Method 1 of 3: Making Appetizers



1 Cook pigs in a blanket. This quick and easy dish will make it easy to entertain guests with just a can or two of crescent dough. Simply unroll the dough, wrap the hotdogs in it, and then bake them for 10 to 15 minutes at 375°F (190°C) or until the dough is golden brown. Consider adding cheese or vegetables, like onions and peppers, for some extra flavor.^[1]

- Serve the pigs in a blanket with ketchup, mustard, and relish.
- For a tasty breakfast option, consider wrapping a breakfast sausage in a crescent roll.^[2]



2 Bake savory roll-ups. An easy way of upgrading your crescent rolls is to add extra ingredients when you roll them up. When you roll your normal crescent rolls, add meats and cheeses for a savory appetizer. Once they are rolled, bake the crescent rolls for 10 to 15 minutes at 375°F (190°C) or until they are golden. brown.^[3]

- For example, you can add pepperoni and mozzarella cheese to your crescent rolls to create a pizza roll-up.
- You can add bacon, scrambled eggs, and cheddar cheese for a breakfast roll-up.^[4]



3 Make a flatbread pizza. Unroll a can of crescent dough and, instead of pulling apart the individual rolls, place the entire roll on a greased baking sheet. Then top the dough with your choice of toppings. This could include cheese, meat, and veggies. Once topped, bake the pizza for 13 to 17 minutes at 375°F (190°C). Let the pizza cool and pull apart at the perforations for triangular shaped slices.

- For a healthy option, consider cooking the dough and then topping the pizza with hummus and fresh vegetables like carrots, cucumbers, and broccoli.^[5]



1 Bake a savory pie. If you are in a hurry and cannot make your own dough, a can of crescent roll dough can help you make a delicious savory pie. Pull apart the dough along the perforations and place them in a greased pie plate, with the narrow points meeting at the center and the wider ends towards the edge. Then fill the pie with your choice of filling and bake for 15 to 20 minutes at 375°F (190°C).

- For a deep-dish pizza pie, add pizza sauce, pepperoni, onions, mushrooms, and mozzarella cheese.^[6]
- For a chicken pot pie, add cooked pieces of chicken breast, peas, corn, and a can of cream of chicken soup.^[7]



2 Try a crescent ring with a savory filling. Unroll two cans of crescent dough and separate them into 16 triangles. Then arrange the triangles on a greased baking sheet. Create a sun-shaped ring by placing overlapping the wide ends of the dough in the middle of the sheet to create a roughly 5-inch (12.7 cm) circle in the center. Spoon your desired filling on the half of each triangle closest to the center. Finally, bring the tip of each triangle up over the filling and tuck it underneath the bottom layer of dough. Bake for 20 to 25 minutes at 375°F (190°C).

- Add pepperoni, genoa salami, provolone cheese, and pepperoncini for a spicy Italian ring.^[8]
- Try taco meat, refried beans, and cheddar cheese for a taco ring.^[9]
- You can also add apples, brown sugar, butter, and walnuts for a take on the king cake.^[10]



3 Make a crescent braid with pizza toppings. Unroll one can of crescent roll dough onto a greased baking sheet. Pinch the seams together and then place your toppings down the middle of the dough. Then take a pizza cutter and cut strips in the dough on both sides of the toppings. Fold one strip up over the toppings and then fold one strip from the opposite side over it. Continue until you have braided the entire dough. Bake for 18 to 20 minutes at 375°F (190°C). Let the braid cool and then cut into small slices.

- Add marinara sauce, mozzarella cheese, pepperoni, and mushrooms for a pizza braid.^[11]
- Add peppers, onions, and cooked pieces of marinated chicken breast for a fajita braid.^[12]



1 Cook a cronut. Heat oil in a deep fryer or heavy saucepan over medium heat to 350 degrees Fahrenheit (177 degrees Celsius). Separate the dough into four rectangles and press the perforations closed. Fold the dough in half widthwise and then use a 3-inch (7.62 cm) and a ½-inch (1.27 cm) biscuit cutter to cut the outer and inner edges of the doughnut. Place the dough in the oil and fry for about 1 ½ minutes on each side. Place the cooked doughnut on a paper towel to drain the oil and allow to cool for 5 minutes. Top the doughnut with powdered sugar or frosting.^[13]

- After you cut your first doughnuts, be sure to roll the remaining dough into a rectangle and cut it to make a third doughnut.



2 Make dessert bars. Unroll a can of crescent dough and place it in the bottom of an ungreased 13x9-inch (33x23-centiment) baking dish. Press together the perforations in the dough. Add your choice of filling and bake for about 30 minutes at 350°F (176°C).

- Add chocolate chips and cream cheese filling for chocolate cheesecake bars. [14]



3 Bake fruit dumplings. Unroll a can of crescent rolls and pull them apart at the perforation. Then wrap each roll around a slice of fruit of the filling of your choice. Place the rolls in a greased 13x9 inch (33x23 cm) baking pan. Cover them with melted butter, sugar, and other spices, depending on the recipe. Bake for 35 to 40 minutes at 375°F (190°C).

- Use apples and cinnamon for apple dumplings. [15]
- You could also try canned peaches with cinnamon for a different flavor, or canned cherries.

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About This Article



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This article was co-authored by wikiHow staff writer, **Amber Crain**. Amber Crain has been a member of wikiHow's writing staff for the last six years. She graduated from the University of Houston where she majored in Classical Studies and minored in Painting. Before coming to wikiHow, she worked in a variety of industries including marketing, education, and music journalism. She's been a radio DJ for 10+ years and currently DJs a biweekly music program on the award-winning internet radio station DKFM. Her work at wikiHow supports her lifelong passion for learning and her belief that knowledge belongs to anyone who desires to seek it. This article has been viewed 5,224 times.

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