

Crescent Holiday Appetizer Tree



Heat oven to 375 degrees F.

1 can (8 oz.) Pillsbury® Crescent Rolls

Remove dough from can in 1 long roll; do not unroll or separate. Cut roll into 16 slices. Place slices, cut side down, on ungreased cookie sheet. To form tree, start by placing 1 slice for top; arrange 2 slices just below, with sides touching. Continue arranging a row of 3 slices, then a row of 4 slices, ending with a row of 5 slices. Use remaining slice for tree trunk.

Bake 11 to 13 minutes or until golden brown. Cool 1 minute; carefully loosen from cookie sheet with spatula and slide onto wire rack. Cool completely, about 15 minutes. Place tree on serving platter or tray.

1 container (8 oz.) chives-and-onion cream cheese spread

1 tablespoon milk

Mix until smooth. Spread mixture over baked tree.

3/4 medium red bell pepper

1/4 medium yellow bell pepper

1/2 cup chopped fresh broccoli

2 tablespoons sliced ready-to-eat baby-cut carrots

1 tablespoon chopped cucumber

Cut strips from red bell pepper for garland; chop any remaining red pepper. With small star-shaped canape cutter, cut star from yellow bell pepper; chop remaining yellow pepper. Decorate tree with bell peppers, broccoli, carrots and cucumber. Serve immediately, or cover loosely and refrigerate up to 24 hours before serving.

Sassy Sandi