



Crescent Christmas Tree

READY IN



30 min.

SERVINGS



12

CALORIES



180 kcal

SIDE DISH

Ingredients

- ☐ 12 servings candied cherries green red halved
- ☐ 1 teaspoon cinnamon
- ☐ 2 tablespoons butter softened
- ☐ 2 teaspoons milk
- ☐ 0.5 cup powdered sugar
- ☐ 16 oz regular crescent rolls refrigerated pillsbury® canned
- ☐ 2 tablespoons sugar
- ☐ 0.3 teaspoon vanilla

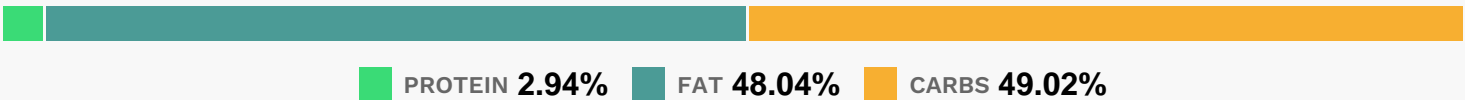
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°F. Lightly grease cookie sheet. Separate dough into 4 rectangles. Firmly press perforations to seal.
- ☐ Spread rectangles with margarine. In small bowl, combine sugar and cinnamon; sprinkle evenly over rectangles.
- ☐ Starting at shorter side, roll up each rectangle; seal edge.
- ☐ Cut each roll crosswise into 3 equal slices.
- ☐ Place slices, cut side down, on greased cookie sheet to form tree shape. Begin with 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. Use remaining 2 slices for trunk.
- ☐ Bake at 375°F. for 15 to 20 minutes or until deep golden brown. Cool 3 minutes; carefully remove from cookie sheet. Cool slightly on wire rack.
- ☐ In small bowl, blend all glaze ingredients until smooth, adding enough milk for desired drizzling consistency.
- ☐ Drizzle glaze over warm tree.
- ☐ Garnish with candied cherry halves.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:9.42, Glycemic Load:1.41, Inflammation Score:-1, Nutrition Score:0.36217391442346%

Nutrients (% of daily need)

Calories: 180.48kcal (9.02%), Fat: 10.04g (15.45%), Saturated Fat: 3.81g (23.8%), Carbohydrates: 23.06g (7.69%),
Net Carbohydrates: 22.96g (8.35%), Sugar: 11.19g (12.43%), Cholesterol: 0.1mg (0.03%), Sodium: 319.19mg (13.88%),
Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Protein: 1.38g (2.76%), Iron: 0.49mg (2.75%), Vitamin A: 85.31IU
(1.71%), Manganese: 0.03mg (1.48%)