

STUFFED CRESCENT ROLL CARROTS

A fun Easter appetizer that looks adorable on the table and takes almost no time to make.

INGREDIENTS

- 1 can crescent roll dough
- Foil for shaping molds
- 1 egg, beaten (for egg wash)

FILLING

- 8 oz cream cheese, softened
- 1 cup shredded cheddar cheese
- 1-2 tbsp ranch seasoning (or 1 tbsp mayo + pinch garlic powder)
- Optional: chopped green onion or bacon bits

GARNISH

- Fresh parsley or dill for carrot tops

INSTRUCTIONS

Shape foil into cone “carrots” and lightly spray with cooking spray.

Cut crescent dough into long strips and wrap around each cone, slightly overlapping.

Brush with egg wash. Optional: dust lightly with paprika for deeper color.

Bake at 375°F for 10–12 minutes until golden. Cool slightly and remove foil molds.

Mix filling ingredients until creamy and smooth.

Spoon or pipe filling into baked carrots.

Add parsley or dill at the top to create carrot stems.

