Crab & Cheese Filled Crescent Rolls

Ingredients

1 tube of Crescent Rolls
6 oz. Softened Cream Cheese
1/4 cup Mayo
1 C chopped, cooked Crab Meat (imitation is fine)
2 chopped Green Onions
1/4 tsp Cayenne Pepper
1/8 tsp Salt

Instructions

Pre-heat oven to 375 degrees.

Lay the cresent roll dough out on the counter and pinch the pre-cut seams closed.

Roll out the dough into an even rectangle and cut into 24 smaller squares.

Add the cream cheese, mayo, crab meat, green onions, cayenne pepper and salt to a bowl and mix well.

Distribute the cheese and crab mixture evenly between the cresent roll squares.

Overlap opposite corners of the crescent roll squares over the cheese and crab mixture and pinch closed.

Place them on a cookie sheet or baking stone and bake at 375 degrees for 10-15 minutes or until golden brown.

Source : allrecipes.Com