



Keller's Apple or Pumpkin Butter Crescents

Many thanks to our longtime Farmstand team member, Kellie Dietz, for sharing her recipe with us!

Ingredients:

- 1 can Pillsbury Crescent Rolls*
- 8 tbsp. Keller's Farmstand Amish Apple or Pumpkin Butter (*Be sure to have extra on hand for extra goodness!*)
- 1 egg white, lightly beaten
- 1 tsp. granulated sugar (or brown sugar)
- ½ tsp. cinnamon

Directions:

1. Preheat oven to 350 F.
2. Open Crescent Rolls and carefully separate dough into 8 triangles.
3. Spread 1 tbsp. apple or pumpkin butter onto each triangle.
4. Roll up triangles as usual, starting at the wide end.
5. Transfer to an ungreased, non-stick cookie sheet.
6. Brush the top of each roll with egg whites.
7. Mix the sugar and cinnamon together and sprinkle mixture over the top of each roll.
8. Bake for 12 – 15 minutes, until dough is golden brown. *The inside has extra moisture from the apple or pumpkin butter; it will take a few minutes longer to cook than the traditional rolls.**
9. Enjoy! Serve with extra apple or pumpkin butter, if desired.