

# Crescent Roll Christmas Tree Cheese Bombs

## INGREDIENTS

- 2 tubes (8 oz each) refrigerated crescent roll dough- this will make 32 balls
- 32 mozzarella cubes ( $\frac{3}{4}$ -1 inch)
- OR mozzarella string cheese sticks, cut into 32 bite size pieces
- $\sim\frac{1}{2}$  cup Philadelphia Whipped Garlic & Herb Cream Cheese Spread
- ( $\frac{1}{2}$ -1 tsp per dough square)
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$  teaspoon kosher salt
- 3 tablespoons butter, melted
- 1 garlic clove, grated or minced
- 1 teaspoon dried parsley (or 1 tbsp fresh)
- $\frac{1}{2}$  teaspoon Italian seasoning
- Pinch of salt
- 2 tablespoons finely grated Parmesan
- Parsley flakes for color
- Cheddar/provolone cheese star, optional

## DIRECTIONS

1. Preheat oven to 375°F and line a baking sheet with parchment. Unroll one tube of crescent dough at a time, press the seams lightly, and spread a thin layer of whipped cream cheese over the surface.
2. Cut the dough into 16 squares. Add a mozzarella cube to the center of each and sprinkle with garlic powder, Italian seasoning, and salt.
3. Pull the corners of each square up around the cheese, pinch to seal, and place seam-side down on the baking sheet.
4. Arrange the dough balls into a Christmas tree shape, leaving a little space between each.
5. Mix melted butter with garlic, parsley, Italian seasoning, and salt, then brush over each dough ball.
6. Bake 12-15 minutes until puffed and golden, then brush with the remaining butter.
7. Finish with Parmesan and parsley.
8. Add your toppings or dips as desired.