

Maine Arts Camp

Recipe: Hazelnut Crescent Rolls

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
1	Tube	Refrigerated crescent rolls	
½	Cup	Nutella	Warmed
1/3	Cup	Chocolate covered English toffee bits	Like Heath bits
		Confectioner's sugar	As needed

1. Unroll crescent roll dough; separate into triangles.
2. Spread each with 1 tablespoon hazelnut spread; sprinkle with toffee bits. Roll up from the wide end and place pointed side down 2 in. apart on greased baking sheets. Curve ends to form crescents.
3. Bake at 375° for 11-13 minutes or until lightly browned. Dust with confectioners' sugar.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.