

Bacon Cream Cheese Puffs

Ingredients:

9 slices of bacon, fried and crumbled
4 green onions, chopped
1 (8 ounce) package cream cheese, softened
2 tablespoons sour cream
2 teaspoons sugar
1 (8 ounce) can crescent rolls



Directions:

Fry and crumble bacon. Set aside.

Chop green onions. Set aside.

Preheat your oven to 375 degrees and take a baking sheet and spray it with non-stick cooking spray.

In a bowl, add cream cheese, sour cream, bacon, green onions and sugar. Stir until well combined.

Separate the crescent rolls into 4 rectangles. Press the perforations together to seal them.

Take one of the rectangles and cut in half lengthwise and then cut it the other way to make 8 squares.

Take one of the squares and stretch it slightly.

Place a small amount of the mixture into the center of the square.

Seal the dough around the mixture to make a ball.

Place this onto your prepared baking sheet.

Repeat until you have used all of your squares.

Bake in the oven for about 10 minutes or until lightly browned.