



Jalapeno Cream Cheese Crescent Poppers

1 package Cream Cheese (8 Ounce Package)
4 ounces, weight Canned, Diced Jalapenos
1 Tablespoon Sugar
1 (8 oz) Tube Refrigerated Crescent Rolls

Preheat oven 375 degrees. Cut the cube of cream cheese and throw about 3/4 of it into a bowl. Take about half of your jalapenos from the can and add into cream cheese. To your bowl with your cream cheese and jalapenos, add a tablespoon of sugar. Take a fork and mash it all up really well. Be sure to incorporate all that sugar in really well. Set aside. Open crescent rolls and place on your cutting board. Separate into two rectangles. Now pinch together the perforations to create two nice rectangles. With the back of a spoon, spread half of the cream cheese mixture onto one of the rectangles. Save the other half of the mixture for the other rectangle. (You will have TWO rectangles per tube of crescent rolls.) Once you've spread your half portion of cream cheese on one of your rectangles, start with the LONG end of the roll. Once it's all rolled up, you will need to cut your log into 16 pinwheels. Place the 16 poppers (face up with cream cheese facing upwards) on a cookie sheet that has been sprayed with Pam. Bake for about 13 minutes until they are golden brown.

[Margie Street Turley](#) shared [Welcome Home's](#) [photo](#).