Brie + Chocolate Crescents

NIBBLEDISH CONTRIBUTOR

Ingredients

-- package of crescent dough (makes 8)

-- small brie cheese wedge

-- semisweet chocolate chips

Instructions

1. Preheat the oven to 375 degrees F. Roll out the crescent dough on a baking sheet and separate via the perforated triangles.

2. At the base of each triangle, place a small piece of brie (about teaspoon size). Atop the brie, sprinkle several chocolate chips (roughly 1.5 teaspoons).

3. Wrap up the brie and chocolate chips in the crescent dough, rolling from the base to the point of the triangle. Pinch the edges together to create a pouch to hold the brie and chocolate during baking.

4. Bake at 375 degrees F for 12 to 13 minutes until golden. Allow crescents to cool for a few moments, then serve immediately.

Best served while still warm and brie + chocolate are gooey. Enjoy!