

[Meals & Cooking](#) > [Recipes](#)

Pizza Roses

BY [LAUREN MIYASHIRO](#) PUBLISHED: MAY 10, 2017**YIELDS:****12****PREP TIME:****15** mins**TOTAL TIME:****40** mins

Ingredients

- 1 8-oz. tube crescent dough
- 1/4 c. pizza sauce
- 1 c. shredded mozzarella
- 1/2 c. freshly grated Parmesan
- 1 c. large pepperoni slices
- 1 tsp. Italian seasoning

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Directions

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Step 1

Preheat oven to 375° and spray a muffin tin with cooking spray.

Step 2

On a lightly floured surface, unroll crescent dough and separate into 4 rectangles. If the dough has perforated edges, pinch together to seal.

Step 3

Using a pizza cutter, cut each rectangle of dough lengthwise into three 1"-wide strips. Spread a very thin layer of sauce onto each strip. Sprinkle with cheeses, then layer pepperoni on top half of each strip so that they're slightly overlapping and the top halves of the pepperoni slices are off the pastry. Fold up bottom half of dough and tightly roll.

Step 4

Transfer to prepared muffin tin and bake until golden, 15-20 minutes.

Step 5

Serve warm.