

# Pumpkin Pinwheels

Anndrea Bailey - Huntington Beach, CA  
Taste of Home Annual Recipes - 2020

**Yield: 32 pinwheels**

*2 packages (8 ounce ea)  
cream cheese, softened  
1 cup part-skim mozzarella  
cheese, shredded  
1/2 cup roasted sweet red  
peppers, drained and  
chopped  
1/4 teaspoon Italian  
seasoning  
1/4 teaspoon garlic salt  
1/4 teaspoon onion powder  
2 tubes (8 ounce ea)  
refrigerated crescent rolls  
pretzel sticks (optional)  
fresh cilantro leaves  
(optional)*

**Preparation Time: 15 minutes****Bake Time: 20 minutes**

Preheat the oven to 350 degrees.

In a bowl, beat the cream cheese until smooth. Beat in the mozzarella, red peppers, Italian seasoning, garlic salt and onion powder until blended.

Unroll the tubes of crescent dough. Separate each into two rectangles. Press the perforations to seal.

Spread the cream cheese mixture over each rectangle. Roll up jelly-roll style, starting with a short side. Pinch the seam to seal. Wrap and chill for at least one hour.

Cut each roll crosswise into eight slices. Place on ungreased baking sheets, cut side down.

Bake until golden brown, 20 to 22 minutes.

If desired, decorate the pinwheels with pretzel sticks and cilantro leaves to look like pumpkins.

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Per Serving (excluding unknown items): 1623 Calories; 162g Fat (88.3% calories from fat); 35g Protein; 13g Carbohydrate; trace Dietary Fiber; 509mg Cholesterol; 1884mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 29 1/2 Fat; 0 Other Carbohydrates.

