



[Pumpkin Puffs](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 Minutes

Cook Time: 13 Minutes

Total Time: 23 Minutes

Ingredients:

- 8 Crescent Rolls (prepackaged)
- 1/3 cup Pumpkin Puree
- 4 tsp Sugar
- 1/4 tsp Pumpkin Pie Spice

Directions:

- Preheat oven to 350°.
 - Spray a baking pan (or sheet) lightly with nonstick cooking spray.
 - With your fingertips pat out crescent rolls so they spread slightly (if you like, you can roll them out with a rolling pin). This can be done on the pan directly, or on the counter-top and the pastry moved to the pan after filled.
 - In a small bowl mix together pumpkin puree, sugar and pumpkin pie spice.
 - Place two teaspoons of pumpkin filling in the center of each crescent roll.
 - Note: there is only enough pumpkin filling for exactly 2 teaspoons per crescent roll.
 - Wrap crescent roll around the pumpkin filling. Pinch together at the top creating a small peak sealing the filling inside.
 - Bake 13-15 minutes, or until golden brown.
 - Remove from baking sheet to wire rack so the bottoms do not over-brown.
 - Eat warm or cold.
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- Makes 8 Pumpkin Puffs