

Cranberry-Cream Cheese Crescent Bites

4 oz cream cheese, plain or Publix cranberry-orange, softened

3 tablespoons chopped dried cranberries

1 tablespoon chopped fresh chives

1 teaspoon finely diced seeded jalapeño chile, optional

1 can (8 oz) Pillsbury™ refrigerated crescent dough sheet or 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls

Heat oven to 375°F. Line two cookie sheets with cooking parchment paper.

In medium bowl, mix cream cheese, cranberries, chives and jalapeño chile.

Unroll dough on work surface. Press into 12x8-inch rectangle. (If using crescent roll dough, firmly press perforations to seal.) With pizza cutter or sharp knife, cut into 6 rows by 4 rows to make 24 squares.

Place 1 teaspoon cream cheese mixture onto center of each square. Bring 4 corners together to overlap slightly in center at top of each bundle. Twist and pinch to seal, leaving small gaps between seams. Place on cookie sheets.

Bake 11 to 13 minutes or until golden brown. Serve warm, drizzled with honey, plain or cranberry flavored, if desired.