



Chocolate Croissant Minis



1/16th of recipe (1 mini croissant): 56 calories, 2.5g total fat (1g sat. fat), 111mg sodium, 7.5g carbs, <0.5g fiber, 2.5g sugars, 1g protein

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Prep: 15 minutes **Cook:** 15 minutes



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Ingredients

1 package [Pillsbury Reduced Fat Crescent roll dough](#)
2 1/2 tbsp. mini semi-sweet chocolate chips

Directions

Preheat oven to 375 degrees.

Separate dough into eight triangle-shaped portions. One at a time, stretch or roll each triangle out slightly, making it into a larger triangle. Cut each piece into two long, narrow triangles, leaving you with 16 triangles.

Evenly distribute chocolate chips among the triangles, about 1/2 tsp. each, and lightly press into the dough. One at a time, beginning at the base, tightly roll up each triangle over the chocolate chips to seal. (Don't worry if the chips "peek" out!) Place on a baking sheet, evenly spaced.

Bake until lightly browned, 10 - 12 minutes.

MAKES 16 SERVINGS

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