

## Crescent roll “Hot Pockets”

### Ingredients:

- 1 tube of pop-can refrigerated crescent dough
- 1 egg, beaten + a splash of water
- Parchment
- Marinara or pizza sauce
- Mozzarella cheese, shredded
- Your favorite pizza toppings
  - Sausage
  - Onion
  - Pepperoni
  - Bacon
  - veggies

### Directions:

- Unroll your crescent roll dough and pinch together all the seams.
- Cut the crescent sheet in 4 equal rectangles.
- Add marinara to one side of each of your rectangles, taking care to not go to the edge (you'll need to seal it later with egg wash).
- Add a heaping helping of your toppings, keep them in the middle, away from the sides where you'll seal.
- Using a pastry brush, paint the edges of all the pastry with egg wash.
- Pull the opposite side of the crescent (with no sauce or toppings) over the toppings.
- Use a fork to press the edges to seal them together.
- Egg wash the tops of all of the pockets.
- Using a sharp knife, make 2-3 air holes so your pastry doesn't burst in the air fryer.
- For Deluxe Air Fryer trays:
  - Place your pocket on a piece of parchment and set onto your tray. Air fry at 300F for 10 minutes, turn over and remove the parchment. Air fry for an additional 5 minutes or until the bottom is golden brown.
- For Deluxe Air Fryer Small Bar Pan:
  - Place your pocket on the small bar pan and set onto your tray. Air fry at 300F for 10 minutes, turn over and air fry for an additional 5 minutes or until the bottom is golden brown.
- For basket air fryers:
  - Place your pocket in the basket of your air fryer. Air fry at 300F for 10 minutes, turn over and air fry for an additional 5 minutes or until the bottom is golden brown.