

Peanut Butter Chocolate Chip Wheels

Ingredients:

- 1 can crescent rolls
- 8 oz cream cheese, softened
- 1/3 cup sugar
- 1 T. vanilla
- 1 c. peanut butter
- 1/2 c. chocolate chips

Directions:

Cream together the sugar, cream cheese, and vanilla together until smooth.

Unroll the crescent rolls onto a lightly floured surface.

Pinch together the seams and pat or roll the dough out into a rectangle.

Spread the cream cheese mixture over the top of the crescent sheet to about 1/2 inch from the edge.

Sprinkle the chocolate chips on top of cream cheese, press down lightly.

Roll the crescent rolls up tightly and wrap in plastic wrap.

Chill in freezer for at least 2 hours but don't let get too hard.

When chilled preheat oven to 350°.

Line a cookie sheet with parchment paper.

Slice into 1/4 inch slices.

Bake for 12 -14 minutes until golden brown.

Cool on a wire rack.