

Octopus Dinner Rolls

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Ingredients:

1 can (8 oz.) Crescent Rolls
1 black olive

Tools:

Kitchen Shears

Preheat oven according to directions on the package of rolls.



Cut the olive into eyes for the rolls. The easiest way to do this is to slice the olive and cut each slice into 6 or 8 small pieces. Reserve.

Line two baking sheets with parchment paper.

Separate the dough for the rolls into 8 triangles. Cut the straight bottom edge into 8 strips, cutting about a third of the way up the triangle. Tuck the pointed end under to shape dough into a ball for the head.

Arrange the dough on the baking sheet so that the strips (legs) are spread apart and not touching.

Firmly press two of the olive eyes into each octopus head.

Bake according to package directions, but keep a close eye on them, as the tips of the legs may burn. You may want to cook them a minute or two less than the package recommends.

