



Halloween Appetizer Wreath

Description





When I attended the [Taste of Home Cooking School Show](#), Culinary Specialist, Guy Klinzing shared a [holiday appetizer wreath recipe](#) with us. You can click on the link to view the original recipe. My friend Christine suggested I make a Halloween wreath for my friend Anne's Halloween party and that's how this recipe came to be. The original recipe is for a Christmas wreath. I gave it my own spin and changed a few of the ingredients. The premise is the same, but the ingredients I've listed are my own version. I added a few Halloween trinkets from past goodie bags and placed a few spiders on the plate to jazz it up a bit. A simple bow made from Halloween ribbon made it complete. Sometimes, it just takes a simple suggestion to get the creative juices flowing.

I'll be sharing some pictures from my friend's Salem Witch Trial themed Halloween party this week. In case you missed it, last week I shared my friend Mary's [Spooky Halloween Party Decor](#). It's nice having friends who like to throw parties.

Linking to: [Time to Sparkle Link Party](#), [The Sunday Showcase Party](#), [Wow Us Wednesdays](#)

Halloween Appetizer Wreath

Recipe Type: Appetizer

Author: Dawn

Prep time: 20 mins

Cook time: 15 mins

Total time: 35 mins

Serves: 16

A festive Halloween appetizer wreath made with Pillsbury Crescent Rolls, cream cheese and veggies.

Ingredients

- 2 tubes (8 oz each) Pillsbury Garlic Butter Crescent Rolls
- 1 pkg (8oz) cream cheese, softened
- 1/2 cup sour cream
- 1 tsp Cavender's Greek Seasoning
- 1 green pepper, chopped
- 3 -4 green onion stalks, chopped
- small can chopped olives
- red and yellow food coloring

Instructions

1. Remove crescent rolls from packaging (do not unroll).
2. Cut each tube into eight slices.
3. Arrange in an 11 in circle on an ungreased 14 in pizza pan.
4. Bake at 375 for 15-20 minutes or until golden brown.
5. Cool for 5 min. before carefully removing to a serving platter and cool completely.
6. I used a stone baking sheet. After the crescent rolls cooled, I slipped 2 sheets of black tissue paper underneath them and taped it to the bottom of my pan.
7. In a small bowl, mix the cream cheese, sour cream and greek seasoning.
8. Add 5 yellow drops of food coloring and 2 red to dye the mixture orange.

9. Spread cream cheese mixture over cooled wreath and top with chopped green pepper, chopped green onion and olives.
10. Optional: Add spooky items to your wreath and tape a bow at the end of the plate.

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