



Valentine's Day Oreo Croissant Envelopes

Description

This recipe for Oreo Croissant Envelopes makes a fun Valentine's Day dessert your kids will love. They taste just like a chocolate croissant.

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I created this recipe for Oreo Croissant Envelopes sort of by mistake. I had seen an ad in the coupon section for Oreo Buns and thought they looked interesting. My daughter and husband are huge fans of Oreo cookies. I couldn't read the ingredients very clearly (since I didn't have my cheaters on) and assumed the recipe used Pillsbury Crescent Rolls. Evidently Pillsbury sells crescent rounds now and my husband had picked up the traditional crescent rolls per my request.

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Since I was too lazy to run back to the grocery store I thought I'd experiment and make my own creation with more fillings. Originally I shaped the dough into the original crescent shape and it was a little tricky keeping the filling inside. Then I remembered a recipe I used to make years ago which was the chocolate filled Pillsbury packages. So I put two crescent rolls together, formed a rectangle and then cut them into squares.



I spread my fillings on the inside of the square and then lifted each corner to the middle and twisted the dough on top to seal it. It didn't look very pretty and if you want to get a recipe repinned on Pinterest I've learned it needs to look pretty.





Since Valentine’s Day is coming up, I decided to cut out little hearts with some of the dough and place it on top. Then I searched through my stash of sprinkles and cupcake liners and found some Wilton Hearts to place on top. I don’t recall even buying them, but they were just what I needed to jazz up my Oreo Croissant Envelopes. Once the croissant is cooled you can also use chocolate hearts or any heart-shaped candy.



Cooks Notes: If you buy the Pillsbury Crescent Roll sheets it may make the process even that much easier. I also had extra filling with the amounts I have listed in my recipe so you may want to purchase two cans of dough. These Valentine's Day Oreo Croissant Envelopes are easy to make and my daughter gobbled them up. Since I used 2 of the crescent rolls to cut out hearts it made 6 envelopes. You will have extra toppings leftover so you if you buy two packages of crescent rolls it will probably make at least 4 more.

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Serves: 6

Ingredients

- 8 ct. pkg Grands Big & Flaky Crescent Rolls (or a Crescent roll sheet)
- 8 Double Stuff Oreos
- 1/2 " 1 cup mini chocolate chips (you could use regular I just happened to have mini)
- 8 oz. pkg cream cheese (I use light, but never fat free)
- Wilton Hearts

Instructions

1. Separate Oreos halves from the filling.
2. Crush Oreos in a blender or food processor.
3. Put Oreo filling and cream cheese in a microwave safe bowl and microwave 30 seconds or so to soften.
4. Stir until completely mixed.
5. If using the traditional crescent rolls, seal two together to form a rectangle.
6. Cut rectangle in half to form two squares.
7. Spread roughly 1 tbsp cream cheese on square and top with 1 tbsp crushed Oreos and one tbsp chocolate chips.
8. Pinch corners toward the middle of the square and twist tops of dough to seal.
9. I used 2 of the 8 crescents to cut out mini hearts and placed them on top of the envelope.
10. Bake according to crescent roll package directions.
11. Let cool for a few minutes and use cream cheese to stick a candy heart on top.
12. Best served warm.

Linking to: [Whimsy Wednesdays](#)



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