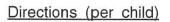
In the Kitchen with Bradley

Today in Stay & Play we made am and Cheese Crescent Roll-Ups Tools we used: Cookie Sheet, Oven. Techniques we practiced: Layering, Counting, Rolling.

Ingredients

- Crescent Rolls
- HamSlices
- Swiss Cheese Slices





- 1. Heat oven to 350°F.
- 2. Separate dough into triangles.
- 3. Place 1 piece of ham on each triangle.
- 4. Place cheese on top of ham.
- 5. Roll up each crescent, ending at tip of triangle.
- 6. Place with tips down on ungreased cookie sheet.
- 7. Bake at 350°F for 15 to 19 minutes or until golden brown.
- 8. Immediately remove from cookie sheet.
- 9. Serve warm.

