

## Chocolate Nut Pinwheels

- 1 loaf Bridgford Frozen Ready-Dough Sheets (White Whole Wheat or White), thawed
- ½ cup chocolate hazelnut spread (or other chocolate nut spread)
- ¼ cup melted butter
- Powdered sugar for dusting

1. Preheat oven to 425°. Lightly grease large baking sheet(s).
2. Put chocolate hazelnut spread in a microwavable dish and heat on high for about 10 seconds (or until warm and spreadable). With a knife or spatula, spread the chocolate over the dough to cover.
3. Roll up tightly in jelly roll fashion, pinching dough to seal seams.
4. Slice into ½ inch slices and place 1-2 inches apart (swirl side up) on prepared pans. Brush with melted butter.
5. Bake for 12-15 minutes. Remove from oven and brush with additional melted butter. Remove from pan to cool on wire rack. Lightly dust with powdered sugar (if desired).

