

# Easy Pan de Muerto

Courtesy of [Tablespoon.com](http://Tablespoon.com)

Prep	Total	Servings
10 MIN	30 MIN	4

## Ingredients

- 1 Pillsbury™ Grands!™ refrigerated crescent dinner rolls
- 1/4 cup orange juice
- 1/4 cup milk
- 1/2 cup sugar

## Steps

- 1 Preheat oven to 350 °F.
- 2 On a lightly floured cutting board unroll crescent dough. Place 2 crescent sections apart (these will be used to decorate the top of the bread).
- 3 With a lightly floured rolling pin, gently roll together remaining dough to seal perforations. With your hands, shape dough into a smooth small round ball. Place on a baking sheet.
- 4 Whisk together the orange juice and milk and brush over top of bread. With a pizza cutter or knife, slice one remaining crescent section into four-six strands and with hands shape into strands to place over bread.
- 5 Use remaining crescent section to form a ball and place in the middle of bread, brush the strands and ball with the orange/milk mixture. Sprinkle entire bread with sugar.
- 6 Bake for 10-15 minutes until golden brown, slice and serve warm.