Easy Pan de Muerto
Courtesy of Tablespoon.com

**Ingredients**

1. Pillsbury™ Grands!™ refrigerated crescent dinner rolls
2. 1/4 cup orange juice
3. 1/4 cup milk
4. 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.