**Crescent Carrots with Bacon and Egg Salad**

Ingredients

* 8 ounce tub of Challenge Whipped Cream Cheese Spread in tub
* 1/8 cup Mayonnaise
* 1 tablespoon of prepared yellow mustard
* 1/3 cup of milk
* 4 green onion, diced
* Salt and pepper to taste
* 1/8 cup of fresh diced parsley
* 8 strips of cooked bacon, diced
* 10 large eggs
* 2 cans crescent rolls (original or seamless dough sheet)
* 1/8 cup of melted Challenge Butter, melted
* 1 bunch of fresh dill or parsley for garnish
* Optional: orange coloring
* Heavy Duty aluminum foil

Directions

1. Preheat oven to 375 degrees.

2. Place eggs in a saucepan and cover with cold water. Bring water to a boil, cover with lid and immediately remove from heat. Let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and place into cold water to stop the cooking. Dice eggs in ¼ inch pieces.

3. Place the cream cheese into a large mixing bowl, then stir in the mayonnaise, mustard, milk and green onion. Season with salt, pepper and parsley. Stir in bacon and diced egg. Refrigerate until ready to use.

4. Unroll sheet of crescent rolls. Use your fingers to press seams together or simply roll out flat if using crescent seamless dough sheet. Using a knife or pizza cutter, cut 8 equal strips horizontally. Repeat with the second package of crescent rolls.

5. Create 6 cone shapes from aluminum foil, or wrap a sugar cone with foil and use that as to wrap the crescents. You may also use 6 cream horn molds instead if available.

6. If using food coloring, add enough food to melted butter to achieve the desired carrot orange color. Brush colored butter over carrots. If you do not want to use food coloring, you can simply brush each carrot with butter and they will bake up golden brown.

7. Set the carrots on a foil lined baking sheet, and bake for 6-8 minutes. Remove and allow to cool slightly. Remove foil cones.

 8. Fill each carrot with egg salad mixture using a desert spoon. Add a piece of parsley or dill for the carrot top.

**Creates 16 filled carrots**

**TIP:** Carrots and Bacon and Egg Salad can be made the day ahead. Once completely cool, store Crescent Carrots in a zipper top bag or a large sealable plastic container. When ready to serve, stuff carrots with salad and add parsley or fresh dill to create top.