

# 5 ideas for/BISCUIT DOUGH

This refrigerator-aisle fixture is delicious buttered, hot out of the oven, but why stop there? For a fruity dessert or a casual brunch dish, start with 1 tube (16 to 16.3 oz.; 8 biscuits) and an oven set at 350°F.

**1 BREAKFAST BISCUITS** Place biscuits on cookie sheet; top each with 1 Tbsp. shredded pepper Jack cheese. Bake 17 to 20 minutes or until golden. In lg. bowl, whisk 12 eggs, 4 oz. sliced ham,  $\frac{1}{2}$  c. more cheese, and 3 sliced green onions. Cook in 12-in. nonstick skillet on medium 6 minutes or until set, stirring. Serve in split biscuits. Makes 8.

**2 "EVERYTHING" BREADSTICKS** Cut biscuits in half; roll into 12-in. sticks. Press onto cookie sheets; brush with 1 Tbsp. oil. Combine  $\frac{1}{4}$  c. snipped chives, 1 Tbsp. each fennel seeds and sesame seeds, and 1 tsp. coarsely ground black pepper; press onto sticks. Bake 16 to 18 minutes or until golden, rotating sheets once between racks. Makes 16.

**3 DRUNKEN MONKEY BREAD** In bowl, microwave  $\frac{1}{4}$  c. raisins and 3 Tbsp. each whiskey and water on High 2 minutes. Cut biscuits into quarters; roll into balls. In 10-in. skillet, cook  $\frac{1}{2}$  c. brown sugar, 3 Tbsp. butter, and raisin mixture on medium until sugar dissolves. Off heat, add dough; stir to coat. Transfer to  $8\frac{1}{2}$ " by  $4\frac{1}{2}$ " loaf pan. Bake 35 to 40 minutes or until golden. Cool 5 minutes. Invert onto plate. Serves 8.

**4 PINEAPPLE SHORTCAKES** Place biscuits on cookie sheet. Brush with 1 beaten egg; sprinkle with 2 Tbsp. sugar. Bake 13 to 15 minutes or until golden. In 10-in. skillet, cook 4 c. chopped fresh pineapple and  $\frac{1}{4}$  c. sugar on medium-high 5 minutes or until tender, stirring often. Beat  $\frac{1}{2}$  c. heavy cream until stiff peaks form. Divide pineapple and cream among split biscuits. Serves 8.

## 5 STICKY PECAN BUNS

In bowl, microwave 3 Tbsp. butter on High 1 minute. Stir in  $\frac{1}{2}$  c. brown sugar; cook 1 minute, stirring once. Stir in  $\frac{3}{4}$  c. pecans, chopped; spread in 8-in. cake pan. Mix  $\frac{1}{4}$  c. brown sugar and  $\frac{1}{4}$  tsp. cinnamon. With hand, flatten biscuits to  $\frac{1}{8}$  in.; spread heaping tsp. cinnamon sugar in center. Roll tightly; slice in half.

Place, cut sides down, in pan. Bake 30 to 35 minutes or until golden. Invert onto plate; serve warm. Makes 16.

