

CREATIVE CANNED BISCUITS AND ROLLS

CHEESE PUFFS

- 2 c. shredded cheese
- 2 T. soft butter or margarine
- ½ t. dry mustard
- ½ t. salt
- 1/8 t. pepper

Mix ingredients. Place about 1 Tbsp. cheese mixture on top of each canned biscuit. Makes 15-20 puffs. Bake as directed on package.

JAM ROLL UPS

Spread thin layer of any flavor of jelly or jam on canned crescent rolls. Roll crescent rolls and bake according to package directions. Makes 8-10 rolls.

JAM CRUMPETS

- 1/4c. soft butter or margarine
- 1/4c. jam or preserves
- 1/4c. brown sugar, packed
- 1/4c. flaked coconut and/or sliced almonds

Spread canned biscuits with 1t. each butter and jam. Sprinkle with brown sugar and coconut and/or almonds. Bake on ungreased baking sheet until bubbly and brown.

ORANGE ROLLS

- 3 T. soft butter or margarine
- 1 T. grated orange peel
- 2 T. orange juice
- 1 ½ c. confectioners' sugar
- 1 can crescent rolls

Mix ingredients together. Spread 1/2mixture on crescent rolls. Roll up crescents and bake according to package. Spread remaining orange frosting on baked rolls.

SPEEDY BREAD STICKS

- 1 can refrigerated biscuits
- 1 egg white, slightly beaten
- Coarse salt, or caraway seeds, or sesame seeds, or poppy seeds or parmesan cheese

Cut each biscuit in half. Roll into pencil shape about 4 to 6 inches long. Place on ungreased cookie sheet; brush with beaten egg white. Sprinkle with salt or seeds or cheese. Bake according to directions until golden brown.

QUICK FRENCH BREAD

- 2 cans refrigerated biscuits
- 1 egg white beaten
- Sesame or poppy seeds

Stand biscuits on edge on ungreased cookie sheet; lightly press together and shape ends to form long leaf. Brush with beaten egg white. Sprinkle with sesame or poppy seeds. Bake at 350 degrees for 30-40 min. until golden brown.

BUTTER SPREADS

Cream 1/4c. soft butter or margarine with one of the following:

Garlic: 1/8t. garlic powder

Herb cheese: 1t. snipped parsley, 1/4 t. oregano, 1 T. grated Parmesan cheese and dash garlic salt

Onion: 1 T. minced onion or snipped chives

Tarragon: 1 t. tarragonleavesand1/4t. paprika

Spread any of these on slices of bread, wrap in foil and heat in 350-400 degree oven for 12-15 minutes.

SPICY FLOWERETTES

1 can refrigerated, buttermilk biscuits

3 T. butter, melted

1/3 c. sugar

1/4 t. nutmeg

1/2 t. cinnamon

10 maraschino cherry halves, drained

Separate biscuits. Cut through each biscuit from outside almost to center to form 5 petals. Combine sugar, nutmeg and cinnamon. Dip each biscuit in butter, then in sugar mixture. Place on ungreased cookie sheet. Garnish with cherry halves. Bake at 400 degrees for 12-14 minutes until golden brown.

CHEESE BREAKFAST BISCUITS

1 - 3 oz. pkg. cream cheese, softened

1/4 c. apricot preserves

1 egg

1/2 t. vanilla

1 pkg. refrigerated biscuits

1/4 c. chopped pecans

Beat together the first 4 ingredients. Flatten biscuits on ungreased baking sheet to about 3 1/2inch circles, building up rim on sides of each. Place about 1 T. filling in center of each. Sprinkle nuts over filled rolls. Bake at 375 degrees for 14-16 minutes. Serve warm.

HERBED BISCUIT RING

3 T. butter or margarine, softened

1 t. lemon juice

1/2t. celery seed

1/4t. dried thyme, crushed

1/8t. rubbed sage

Dash paprika

1 pkg. refrigerated biscuits

Preheat oven to 400 degrees. Blend first 6 ingredients. Separate biscuits; spread tops with butter mixture. In small round baking pan, arrange biscuits, buttered side up, for form ring; overlap slightly. Bake at 400 degrees for 15to 18 minutes.

JIFFY BISCUIT TWISTS

1 pkg. refrigerated biscuits

1 T. margarine, melted

2 T. cornmeal

Salt

Cut biscuits in half; roll each to 5 inch stick. Press tops of 2 sticks together; twist together. Seal at bottom. Place on greased baking sheet. Brush with margarine; sprinkle with cornmeal and salt. Bake at 450 degrees for 8-10 minutes.

COCONUT COFFEE RING

- 2 cans refrigerated dinner rolls
- 2/3 c. sugar
- 1/2 t. cinnamon
- 1/4 c. milk
- 1/4c. flaked coconut
- 1/4c. chopped pecans
- 1/4c. chopped maraschino cherries

Separate dough into rolls. Combine sugar and cinnamon. Dip individual rolls in milk, then in cinnamon sugar. Place half of rolls side by side on round edge in greased 10 inch ring mold. Sprinkle coconut, pecans and cherries over rolls. Place remaining rolls on round edge over filling. Bake at 375 degrees for 20 to 25 minutes until golden brown. Loosen and turn onto cooling rack; spread with Vanilla Nut Glaze and garnish with cherries.

VANILLANUT GLAZE

- 1/2 c. confectioners' sugar
- 2 T. chopped nuts
- 1 T. milk
- 1/4 t. vanilla extract

Combine all ingredients and blend until smooth. Add a little more milk, a few drops at a time, until spreading consistency.

CRESCENT OLIVE APPETIZERS

Unroll and separate dough from can of refrigerated crescent dinner rolls. Cut each triangle into 3 small triangles. Place a stuffed green olive in the center of each small triangle. Roll up; place on ungreased cookie sheet. Bake at 375 degrees for 10-12minutes until golden brown. Serve warm.

CHEESE ONION TWISTS

- 2 t. dried minced onion
- 1 T. butter or margarine, softened
- 2 T. shredded cheddar cheese
- 1 can refrigerated biscuits

Spread the mixture on biscuits. Sprinkle with caraway seeds, dill weed or poppy seeds. Bake according to directions on can.

GARLICBUN STICKS

Heat oven to 350 degrees. Brush soft butter or margarine on split hotdog buns or slices of bread. Sprinkle with garlic powder or garlic salt and cut into strips. Place on ungreased baking sheet. Bake until golden brown, about 15minutes.