

Fruity Pull-Apart Bread

Darla Andrews - Schertz, TX

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Servings: 8

*1 tube (16.3 ounce) large refrigerated
flaky honey butter biscuits
1/2 cup packed dark brown sugar
1/2 cup granulated sugar
1/3 cup butter, melted
1 cup fresh blueberries
1 cup fresh strawberries, chilled
4 ounces cream cheese, softened
1 tablespoon minced fresh basil*

Preparation Time: 15 minutes

Bake Time: 35 minutes

Preheat the oven to 350 degrees.

Separate the dough into eight biscuits. Cut the biscuits into fourths.

In a shallow bowl, combine the brown sugar and granulated sugar. Dip the biscuits into the melted butter and then into the sugar mixture. Place the biscuits into a greased 10-1/4-inch cast-iron skillet. Top with fresh berries. Dollop with the cream cheese.

Bake until the biscuits are golden brown and cooked through, 35 to 40 minutes. Sprinkle with basil.

Per Serving (excluding unknown items): 232 Calories; 13g Fat (47.5% calories from fat); 1g Protein; 30g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 126mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.