

**Misc.**

---

## **Apricot Cream Biscuits**

Bettye Saint Turner - Attalla, AL

Simple&Delicious Magazine - December 2011/ January 2012

**Start to Finish Time: 30 minutes**

**3 cups biscuit/ baking mix**

**2 teaspoons orange peel, grated**

**1 cup heavy whipping cream**

**1/4 cup apricot preserves**

**2 tablespoons cream cheese, softened**

**2 teaspoons sugar**

Preheat oven to 400 degrees.

In a large bowl, combine the baking mix and orange peel. Stir in the cream just until moistened.

Turn onto a lightly floured surface. Knead 8 to 10 times. Roll out to 1/2-inch thickness. Cut with a floured 2-1/2-inch biscuit cutter.

Place two inches apart on an ungreased baking sheet. Using the end of a wooden spoon handle, make a 1-1/4-inch-wide and 1/4-inch-deep indentation in the center of each biscuit.

In a small bowl, beat the apricot preserves and cream cheese until blended. Drop by teaspoonfuls into the center of each biscuit.

Sprinkle with sugar.

Bake for 10 to 15 minutes or until golden brown.

Serve warm.

Yield: 1 dozen biscuits

---

Per Serving (excluding unknown items): 1152 Calories; 98g Fat (74.4% calories from fat); 8g Protein; 68g Carbohydrate; 1g Dietary Fiber; 358mg Cholesterol; 207mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 19 1/2 Fat; 4 Other Carbohydrates.