

Cinnamon Fruit Biscuits

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Servings: 10

*1/2 cup sugar
1/2 teaspoon ground
cinnamon
1 tube (12 ounce)
refrigerator buttermilk
biscuits, separated into ten
biscuits
1/4 cup butter or margarine,
melted
10 teaspoons strawberry
preserves*

Preheat the oven to 350 degrees.

In a small bowl, combine the sugar and cinnamon. Dip the top and sides of the biscuits in butter then in cinnamon-sugar. Place on ungreased baking sheets.

With the end of a wooden spoon handle, make a deep indentation in the center of each biscuit. Fill with one teaspoon of preserves.

Bake for 15 to 18 minutes or until golden brown.

Cool for 15 minutes before serving (the preserves will be hot).

Per Serving (excluding unknown items): 96 Calories; 5g Fat (41.8% calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 50mg Sodium. Exchanges: 0 Grain(Starch); 1 Fat; 1 Other Carbohydrates.