

## Cranberry-Walnut Biscuit Wreath

with Cream Cheese Drizzle



45min



2 Servings

### What we send

- 10 oz all purpose flour <sup>2</sup>
- ¼ oz baking powder
- ¼ oz baking soda
- 1 container Greek yogurt <sup>1</sup>
- 4 pkts raspberry jam
- 2 oz walnuts <sup>3</sup>
- 2 oz cream cheese <sup>1</sup>
- ground cinnamon
- 1 oz dried cranberries
- 10 oz granulated sugar

### What you need

- kosher salt
- butter <sup>1</sup>

### Tools

- rimmed baking sheet

### Allergens

Milk (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. In a small microwave-safe bowl, melt **4 tablespoons butter**.

Transfer *walnuts* to a rimmed baking sheet; bake on center oven rack until toasted, 5–8 minutes (watch closely as ovens vary). Let cool slightly, then coarsely chop toasted walnuts.

Line a baking sheet with parchment paper. Reserve 2 tablespoons flour.

## 4. Finish dough

To bowl with flour mixture, add yogurt, melted butter, ⅓ cup milk, and ½ teaspoon vanilla. Use a fork to stir until a shaggy dough forms, then use your hands to gently knead once or twice until a ball forms. Sprinkle **1 tablespoon of reserved flour** on counter, add dough, and sprinkle remaining flour on top. Gently pat or roll dough into a 12-x-9-inch rectangle.

## 2. Start dough

Make a 5-inch foil ball and set aside until step 6.

In medium bowl combine remaining flour, baking powder, ⅓ cup granulated sugar, ½ teaspoon salt, and ¼ teaspoon baking soda.

In a small bowl, combine cream cheese, 2 tablespoons sugar, and 1 tablespoon milk. Transfer to microwave and heat until softened, about 30 seconds. Whisk until smooth. Set aside until step 6.

## 5. Roll & shape

Spread jam paste evenly over the surface of the dough, leaving a 1-inch border around the edges. Top with walnuts and cranberries. Starting from one long side, roll **dough** into a tight log. Trim ends of dough that are not filled (about ½ inch on each side). Transfer to prepared sheet tray. Cut into 14 equal rolls, only slicing ¾ of the way through so rolls are still connected at one end.

## 3. Make filling

In a small bowl, combine jam and 3 tablespoons butter. Transfer to microwave and heat until butter is melted, 30–60 seconds. Remove from microwave and stir in remaining sugar, 1 teaspoon cinnamon, and 1 teaspoon salt.

## 6. Bake & serve

Wrap cut log around foil ball, connecting at ends. Fan out the swirls so that they face up. Transfer to oven and bake for 15 minutes; remove ball and continue baking until golden, 5–7 minutes more.

Melt 2 tablespoons butter in microwave and brush over the wreath while still hot. Let cool completely on baking sheet.

Drizzle wreath with cream cheese. Tear apart for serving. Enjoy!