



Cranberry-Walnut Biscuit Wreath

with Cream Cheese Drizzle

 45min  2 Servings

This homemade pastry wreath is the perfect festive centerpiece for your brunch table! We fill a flaky dough with raspberry jam, dried cherries, and toasted walnuts. It's rolled into a decorative wreath shape with pull-apart biscuits. After baking, a drizzle of sweet cream cheese glaze on top makes this a sweet tear-and-share morning treat. This bake is sure to impress your friends and family this holiday season! (Serves 14)

What we send

- 2 oz walnuts ¹⁵
- 10 oz all purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt ⁷
- 4 (½ oz) raspberry jam
- 2 (1 oz) cream cheese ⁷
- ¼ oz ground cinnamon
- 1 oz dried cranberries
- 10 oz granulated sugar

What you need

- 6 Tbsp melted butter & 3 Tbsp cold butter ⁷
- kosher salt
- ⅓ c plus 1 Tbsp milk ⁷
- ½ tsp vanilla extract

Tools

- aluminium foil
- rimmed baking sheet
- parchment paper
- microwave
- rolling pin

Cooking tip

Refrigerating the biscuit dough in steps 4 and 5 helps to firm up this soft dough, giving it more structure, and will allow it to roll, cut, and bake more evenly.

Allergens

Wheat (1), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 270kcal, Fat 11g, Carbs 41g, Proteins 4g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Make a 5-inch foil ball and set aside for step 6.

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

Line same baking sheet with parchment paper and set aside for step 5.



4. Finish dough

To bowl with **flour mixture**, add **yogurt**, **⅓ cup milk**, **4 tablespoons melted butter**, and **½ teaspoon vanilla**. Use a fork to stir until a shaggy dough forms; use your hands to bring dough together and form a ball. Chill dough, 1 hour. Sprinkle **1 tablespoon of the reserved flour** on counter, add chilled dough; sprinkle remaining flour on top. Gently roll dough into a 12x-9-inch rectangle.



2. Start dough, make drizzle

In a medium bowl combine **baking powder**, **all but 2 tablespoons flour**, **⅓ cup sugar**, **½ teaspoon salt**, and **¼ teaspoon baking soda**. (Reserve 2 tablespoons flour for step 4.)

In a small microwave-safe bowl, combine **all of the cream cheese**, **2 tablespoons sugar**, and **1 tablespoon milk**.

Microwave until softened, 30 seconds; whisk until smooth. Set cream cheese drizzle aside until step 6.



5. Roll & shape dough

Spread **jam filling** evenly over surface of **dough**, leaving a 1-inch border around edges; top with **walnuts** and **cranberries**. Starting from a long side, roll dough into a tight log. Trim dough ends, about ½-inch from each side. Transfer to prepared baking sheet. Chill dough, 1 hour. Cut log into 14 equal rolls, slicing ¾ of the way through so rolls are still connected on one long side.



3. Make jam filling

In a 2nd small microwave-safe bowl, combine **all of the raspberry jam** and **3 tablespoons butter**. Microwave until butter is melted, 30–60 seconds. Stir in **remaining sugar** and **1 teaspoon each of cinnamon and salt**. Set jam filling aside until step 5.



6. Bake & serve

Wrap cut **log** around prepared foil ball, connecting the ends. Fan out the swirls so they face up. Bake on center oven rack for 15 minutes, then remove ball. Continue baking until golden, 5–7 minutes more. While hot, brush top of **biscuit wreath** with **2 tablespoons melted butter**. Let cool completely on baking sheet. Drizzle **biscuit wreath** with **cream cheese**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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