

DINNERLY



Raspberry-Pecan Biscuit Pinwheels with Cream Cheese Glaze

 1h  2 Servings

Oh, wait, what's that you hear? You mean you DON'T have to get in your car and drive 10 minutes, sit through traffic, and wait in line for your morning pastry? That's right. Dinnerly saves the day (or morning) yet again—cream cheese glaze and all. You're welcome. We've got you covered! (2p-plan makes 6 pinwheels; 4p-plan makes 12)

WHAT WE SEND

- 2 (1 oz) pecans ³
- 2 (½ oz) raspberry jam
- ½ oz apricot preserves
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 2 (2½ oz) biscuit mix ^{4,1,5,2}
- 2 (1 oz) cream cheese ¹

WHAT YOU NEED

- 6 Tbsp butter + more for greasing ¹
- all-purpose flour ²

TOOLS

- 9-inch round cake pan
- rimmed baking sheet
- microwave

ALLERGENS

Milk (1), Wheat (2), Tree Nuts (3), Egg (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 32g, Carbs 41g, Protein 5g



1. Toast & chop pecans

Preheat oven to 375°F with a rack in the center. Grease a 9-inch round cake pan with **butter**.

On a rimmed baking sheet, spread **pecans** into an even layer; transfer to center oven rack and toast until fragrant and browned, 6–8 minutes. Let cool slightly and coarsely chop; set aside until step 4.



2. Make filling, melt butter

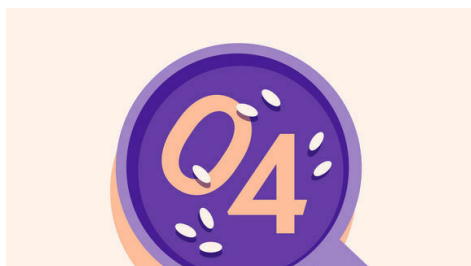
In a medium microwave-safe bowl, microwave **all of the raspberry jam, apricot preserves, and 2 tablespoons butter** until melted, 30–60 seconds; stir to combine. Stir in **2 tablespoons sugar** and **1 teaspoon cinnamon**; set aside until step 4.

In a small microwave-safe bowl, microwave **2 tablespoons butter** until melted; set aside until step 4.



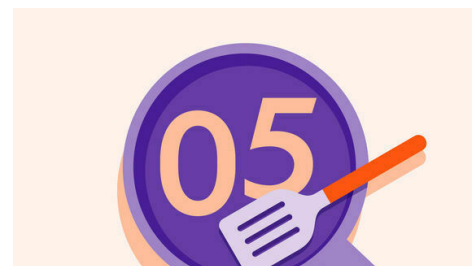
3. Make dough

In a separate medium bowl, stir to combine **all of the biscuit mix** with ½ cup **water** until just combined. Transfer **dough** to a **lightly floured** work surface; dust the top with more flour. Knead a few times until dough comes together. Roll or stretch into a 6x9-inch rectangle.



4. Assemble pinwheels

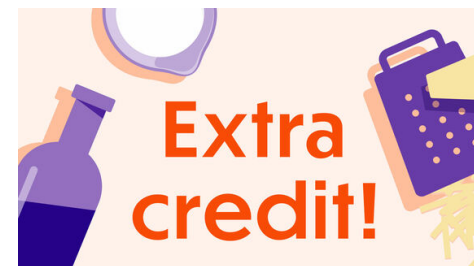
Spread **jam filling** evenly over dough, leaving a 1-inch border. Sprinkle **chopped pecans** evenly over top. Starting at the long side, roll up **dough** into a log, then cut crosswise into 6 equal pieces. Arrange **rolls**, cut-side down, in prepared pan, leaving a ¾ to 1-inch space between each roll. Brush with **melted butter**.



5. Bake, frost & serve

Bake **rolls** on center oven rack until golden, 23–25 minutes. Let cool in pan, 15 minutes. Meanwhile, in a medium microwave-safe bowl, microwave **all the cream cheese and 2 tablespoons each of butter and sugar** until cream cheese is softened, about 30 seconds. Whisk until smooth; thin with water if necessary.

Serve **biscuit pinwheels** drizzled with **cream cheese frosting**. Enjoy!



6. Add more nuts!

If you're a fan of other nuts like walnuts and almonds, roast some with the pecans in step 1 and add to the pinwheels in step 4.