

DINNERLY



Raspberry-Pecan Biscuit Pinwheels

with Cream Cheese Glaze



1h



2 Servings

WHAT WE SEND

- 2 pkts raspberry jam
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 2 oz pecans ¹⁵
- 2 oz cream cheese ⁷
- 3½ oz unsweetened cornbread mix ¹
- ½ oz apricot preserves

WHAT YOU NEED

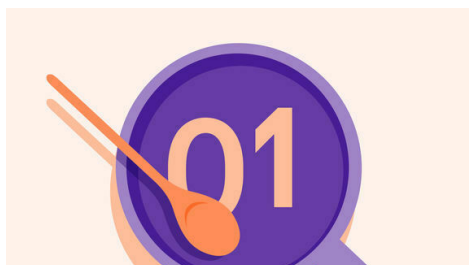
TOOLS

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 0kcal



1. Toast nuts

Preheat oven to 375° F with rack in center.

Grease a 9-inch cake tin with butter.

Spread nuts into an even layer on a sheet tray; transfer to center oven rack and cook until fragrant and browned, 6–8 minutes. Let cool slightly and then coarsely chop.



2. Make filling

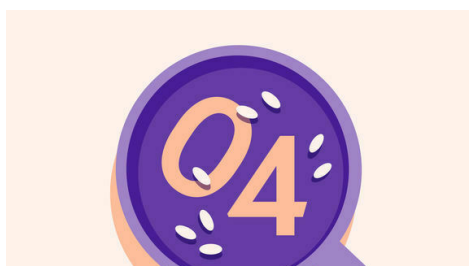
In medium microwave safe bowl, combine jam and 2 tablespoons butter; heat until melted. 30–60 seconds. Stir in 2 tablespoons sugar and 1 teaspoon cinnamon.

In a separate small bowl, heat 2 tablespoons butter in microwave until melted.



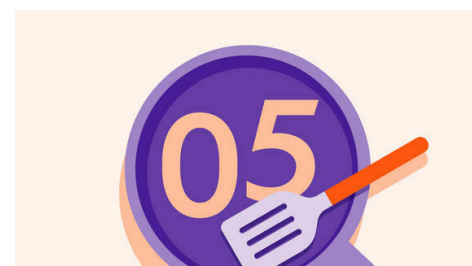
3. Make dough

In a medium bowl, combine biscuit mix with ½ cup water. Stir until just combined. Transfer dough to a lightly floured surface and dust the top with more flour. Knead a few times until dough comes together. Roll into a 6-x-9 inch rectangle.



4. Roll

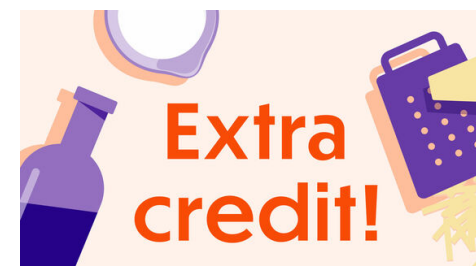
Spread jam filling evenly over the surface, leaving a 1-inch border. Sprinkle nuts evenly over the top. Starting from one long side, roll **dough** into a log, then cut crosswise into 6 equal pieces. Arrange **rolls**, cut side down, in prepared pan, leaving ¾-1-inch space between each roll. Brush with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



5. Bake, frost & serve

Bake on center oven rack until lightly golden around edges, 23–25 minutes. Let cool in pan for 15 minutes.

Meanwhile, combine cream cheese, 2 tablespoons butter, and 2 tablespoons sugar in medium bowl. Heat in microwave until cream cheese is softened, about 30 seconds. Whisk until smooth, thinning out with water if necessary. Drizzle cream cheese frosting over the top of the buns. Enjoy!



6.

Extra credit!