

Monkey Bread Minis



- 1/2 cup butter or margarine, melted
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 2 teaspoons ground cinnamon
- 2 cans (7.5 oz each) refrigerated biscuits

Grease or spray 12 regular-size muffin cups. Mix butter and brown sugar; spoon 1 tablespoon mixture into each muffin cup.

Mix granulated sugar and cinnamon in 1-gallon bag. Separate dough into 20 biscuits; cut each in 6 pieces. Shake pieces in bag to coat. Place 10 pieces in each muffin cup.

Bake at 350°F for 12 to 15 minutes or until golden brown. Cool 1 minute; turn upside down. Serve warm.

Monkey Bread with Caramel



- 3/4 cup granulated sugar
- 2 teaspoons ground cinnamon
- 4 cans (7.5 oz each) Pillsbury™ refrigerated biscuits
- 1/2 cup butter or margarine, melted
- 3/4 cup packed brown sugar

Grease or spray 12-cup Bundt® cake pan.

Mix granulated sugar and cinnamon in 1-gallon bag. Separate dough into 10 biscuits; cut each in quarters. Shake quarters in bag to coat; place in pan. Mix butter and brown sugar; pour over biscuit pieces.

Bake at 350°F for 40 to 45 minutes or until golden brown. Cool 5 minutes. Turn upside down; pull apart to serve. Serve warm

Canned Biscuit Desserts



Refrigerated biscuit dough is no-hassle and easy, and can be used for more than just biscuits. Whip up treats that are budget-friendly, incredibly tasty, and easy-to-make using canned biscuit dough as a base. You are going to love them!



OHCE Leader Lesson
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Fried Donuts

- Peanut oil, for frying
- 1 t ground cinnamon
- 1/4 c sugar
- 2 cans large buttermilk biscuits
- Icings:**
- 2 c powdered sugar, divided
- 5 T milk, divided
- 1 t vanilla extract
- 1/4 c cocoa powder
- Colored sprinkles
- Chocolate sprinkles



Heat 2 inches peanut oil in a large pot or Dutch oven to 350°F.

In a shallow bowl, stir together the ground cinnamon and sugar and set aside.

Vanilla Icing: In a small bowl, whisk together 1 c of powdered sugar, 2 T of milk and 1 t of vanilla extract, set aside. **Chocolate Icing:** Whisk together 1 c powdered sugar, 1/4 c of cocoa powder and 3 T of milk and set aside.

Cut a hole from the middle of each biscuit. Fry them in oil until golden and then flip with tongs to fry the other side. (Don't forget to fry the holes too.) Drain on paper towels and then toss in cinnamon-sugar or ice and decorate with sprinkles.

White Fudge Frosting (OHCE Green Cookbook)

- 1 c sugar
- 1/3 c Half and Half
- ¼ c butter

Boil 4 minutes and heat until cool. Add: 1 tsp vanilla
Especially good to frost angel food cakes. Stays moist but not sticky.

Sources: *kitchina.com; foodnetwork.com; crazyforcrust.com; inspiredbycharm.com*
Paula Deer; OHCE Cookbook

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Cinnamon Rolls from Canned Biscuits



Cinnamon Rolls makes 10
 7.5 oz can of Biscuits
 2 tbsp unsalted Butter, melted
 1/2 c. Brown Sugar
 1.5 tbsp Cinnamon
 finely chopped Pecans
Glaze
 1/2 c. Confectioners Sugar
 1-2 tbsp Milk
 2-3 drops of Vanilla Extract

Preheat oven to 350 degrees Fahrenheit. In a shallow dish combine the brown sugar and cinnamon and whisk to combine. Take one biscuit and roll that into a long cylinder. Dredge the dough through the melted butter and into the cinnamon sugar mixture. Roll that up and place in a buttered baking dish. Follow the same steps with the remaining biscuits. Top the rolls with the chopped pecans and bake for 20 minutes. After removing from oven, brush the glaze onto the rolls and let cool until ready to serve.

The glaze is easy to make; simply combine the three ingredients in a bowl and stir with a fork or whisk. You can adjust the milk/sugar as needed. It should be thinned out but not too runny. I say experiment and try swapping the milk and vanilla with orange juice for a nice orange glaze.



Strawberry Biscuit Shortcake

Butter and sugar bake a glorious crust around thin biscuit rounds. Topped with strawberry frosting and fresh sliced strawberries, this dessert is a sweet way to use a can of biscuits.

Step 1: Dip Biscuit Dough in Butter & Sugar

Open an 8-count can of refrigerated biscuit dough, then peel each biscuit in half, so they become two thin pancake-shaped rounds. Now dip these in melted butter. Then dip in sugar.



Step 2: Bake Until Golden Brown

Place on a

parchment-lined cookie tray and bake until golden brown. They'll come out looking like this...and smelling like a bakery.



Step 3: Sit & Then Pipe

Now let those rounds sit until their cool to the touch.

You don't want them melting your toppings. Pipe a mixture of whipped cream and strawberry frosting on top of a round.



Step 4: Top with Strawberry slices

Of course, one layer isn't enough, so you'll do it all again with a second round!

Ingredients - Makes 8

- 1 tube (8 count) refrigerated biscuit dough
- 1 stick (1/2 cup) butter, melted
- 1 cup sugar
- 1 cup prepared strawberry frosting
- 2 cups whipped topping
- 3 cups strawberries



Preheat oven to 400 degrees. Open biscuit dough and peel each biscuit in half, to form two flat thin rounds. Dip each round in the melted butter, then dip in the 2 cup sugar. Place on a parchment-lined baking sheet. Bake for 8-12 minutes, or until golden brown.

In a large bowl or stand mixer, beat together frosting and whipped topping. Transfer to a pastry bag fitted with a star tip. In a small bowl, slice strawberries. Add remaining sugar.

When biscuits are out of the oven, allow to cool. Pipe frosting on top of a biscuit, then top with a layer of strawberries. Repeat, layering biscuit, frosting, and strawberries. Serve and enjoy.

Recipe note: Try this recipe with ice cream instead of frosting! It's a delicious summertime swap!

Then, roll up your dough.
Once each piece is rolled, cut into three sections.



Then, place the three pieces, cut side up, into one section of the muffin tin.
Repeat for all eight rolls.

Bake for about 15 minutes.

Allow the rolls to cool for about five minutes, then remove from the pan.

While the rolls cool, it time to whip up the cream cheese icing! Add the cream cheese, vanilla and powder sugar to a bowl. Whip with a whisk until smooth.

While your rolls are still a little warm on the inside, slather on some icing!



And that's it! Serve and enjoy!



Nutella Rolls with Cream Cheese Icing



These Nutella rolls with cream cheese icing are not only amazingly easy to make, they're incredibly tasty too!

Rolls:

- 1 can Pillsbury Grands Biscuits
- 3/4 - 1 cup Nutella
- Flour and Sugar for rolling
- Cream Cheese Icing:**
- 4oz Cream Cheese (softened)
- 1 tsp Vanilla
- 1 1/2 cups Powdered Sugar

Begin by preheating your oven to 350 degrees and spraying eight sections of a muffin pan with cooking or baking spray.

Lightly flour and sugar your surface. (A little sugar will sweeten up the dough)

Using a rolling pin, roll out each biscuit until it's about double in size.

Spread 1 - 2 T Nutella on each piece of dough.

Apple Fried Pies



The aroma of apples, sugar, and cinnamon will waft through your house when you make these amazing apple fried pies. These convenient personal pies might just be the perfect dessert.

Ingredients Serves 8

- 2 tbsp butter
- 4 whole McIntosh apple, peeled, cored, and sliced
- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1 tsp lemon juice
- 1 container (8 piece) refrigerated flaky biscuit dough

Directions

1. For the filling: Add the butter to a large sauté pan and melt. Add the apples, sugar, cinnamon, and lemon juice and cook over medium heat until the apples are soft, about 15 minutes. Remove from the heat and cool.
2. When the filling is cool, roll the biscuits out on a lightly floured surface so that each biscuit forms a 7 to 8-inch circle. Place 2 to 3 tablespoons of the filling on 1/2 of each circle. Brush the edges of the circle with water. Fold the circle over the filling to make a half-moon shape. Seal by pressing the edges with the tines of a fork.
3. Heat a deep fryer or a deep pot half-way filled with oil to 350 degrees F.
4. Carefully add the pies to the oil, 1 at a time, and fry until golden brown, turning the pies as necessary for even browning, about 5 to 8 minutes. Drain on paper towels. Sprinkle with powdered sugar immediately.

Recipe originally inspired by [Food Network](#) with 5-star rating and 158 reviews.

Pineapple Upside-Down Biscuits



For an easy dessert with tropical flair, make pineapple upside down biscuits. With just five ingredients, they're a cinch to assemble, and they'll disappear in minutes!

Ingredients Serves 10

- 10 oz can crushed pineapple
- 1/2 c light brown sugar, packed
- 1/4 c butter, at room temperature
- 10 maraschino cherries

12 oz package refrigerated buttermilk biscuit dough (10 count)

Preheat the oven to 400 degrees F.

Grease 10 cups of a muffin tin. Strain the can of crushed pineapple, save juice for later. Combine the pineapple, sugar, and butter, and mix well. Divide the pineapple mixture among the muffin cups. Place a cherry in the center of each muffin cup, making sure cherry hits bottom of cup. Place 1 biscuit in each cup on top of sugar and pineapple mixture. Spoon 1 teaspoon reserved pineapple juice over each biscuit. Bake for 12 to 15 minutes, or until golden. Cool for 2 minutes. Invert the pan onto a plate to release the biscuits. Serve warm.

Recipe originally inspired by Food Network with 5-star rating and 355 reviews.

Banana Caramel Pecan Doughnuts

For the Doughnuts:

- 1 can refrigerated biscuits (either small or large, 8-10 count)
- Vegetable Oil, for frying

For the Frosting:

- 4 ounces cream cheese, room temperature
- 1/4 cup butter, room temperature
- 2 cups powdered sugar
- 1 teaspoon vanilla

For the Toppings:

- 1 graham cracker sheet, smoothed to make crumbs (I used my hands)
- 1 banana, sliced thin
- Caramel ice cream topping (about 1/4-1/2 c.)
- Chopped Pecans

1. Make your frosting: beat cream cheese and butter with a hand mixer in a large bowl. Beat in powdered sugar and vanilla until frosting comes together. Set aside.

2. Fill a medium saucepan or Dutch oven with oil so that it comes 2" up the sides. Heat over medium-high heat until it reaches 350 degrees (I used a candy thermometer to measure it).

3. While the oil is heating, line a cookie sheet with paper towels. Unwrap your biscuits and cut a hole in the center of each. Depending on the size of your biscuit you can use a small cookie cutter or the large end of an icing tip.

4. Once the oil comes up to temperature, fry the doughnuts in batches. Place each doughnut in the oil, cook until the bottom is golden, flip with a spatula, and cook until the other side is golden. Use a slotted spoon to remove each doughnut from the oil carefully and place it on the cookie sheet. Let cool a few minutes before topping.

5. Top doughnut: frost with cream cheese frosting. Sprinkle with graham cracker crumbs. Top each doughnut with a few slices of banana then sprinkle with pecans and drizzle with caramel sauce. Serve immediately.

These banana caramel pecan doughnuts are extra decadent. Pile your doughnut high with toppings for a dessert that's beyond amazing.

