



Cheese Stuffed Pull-Apart

(Recipe from www.Pillsbury.com)

INGREDIENTS

- ½ cup grated Parmesan cheese
- ½ teaspoon Italian seasoning
- 1 can (7.5 oz) Pillsbury® refrigerated buttermilk biscuits
- 10 cubes (¾ inch) Cheddar, Monterey Jack or mozzarella cheese
- 3 tablespoons butter or margarine, melted
- ½ cup pizza sauce, heated, if desired

DIRECTIONS

1. Heat oven to 375°F. Spray 8-inch round pan with cooking spray. In small bowl, stir together Parmesan cheese and Italian seasoning.
2. Separate dough into 10 biscuits; flatten each to a 2-inch round. Place 1 cheese cube in center of each biscuit round. Bring dough up around cheese cube; press edge to seal and shape into a ball. Roll in butter, then in Parmesan cheese mixture. Place ¼ inch apart in pan.
3. Bake 15 to 20 minutes or until golden brown. Cool slightly; serve warm with pizza sauce.

High Altitude (3500-6500 ft): No change.