ORANGE BISCUIT Recipe

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Ingredients:

- 2 tubes refrigerated biscuits (the smaller biscuits or the Grands biscuits)
- 1 cube (1/2 C.) butter or margarine
- 1 C. sugar
- Zest and juice of 1 orange

Directions:

Combine the butter or margarine, sugar, zest, and orange juice in a small saucepan and heat until sugar is dissolved and butter is melted, stirring frequently.

You may use Pillsbury Grands! biscuits with the flaky layers.

You didn't have to have a whole biscuit if you didn't want to. You could just peal off as many layers as you wanted.

But they really would work just fine with the smaller biscuits too.

Using a fork or tongs, dip each biscuit into the sauce, scooping some of the zest onto the biscuit. Place into a well-greased bundt pan.

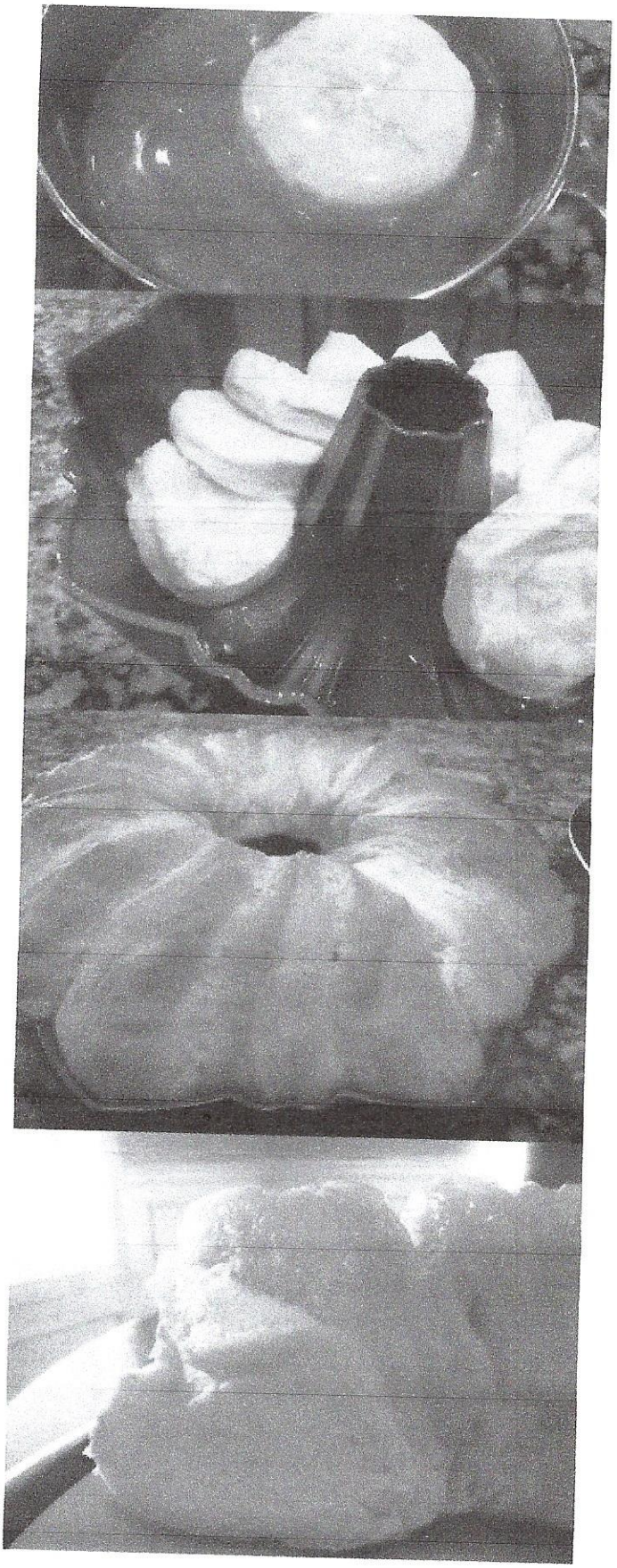
Pour remaining sauce over the biscuits.

Bake at 350 degrees for approximately 35 minutes.

When done, immediately turn onto a platter and serve. I place the platter on top of the rolls, then flip the whole thing over.

Recipe from: http://all-things-delicious.blogspot.com/2011/12/orange-rolls.html

orange Biscuit



Homemade ~~Thin Mints~~ (no-bake, vegan)