

Cheese Wreath

breakfast

INGREDIENTS

3 TBSP BUTTER
FLAVORED CRISCO
1 JAR (5OZ) CHEESE
SPREAD WITH BACON
1 PACKAGE (10 COUNT)
REFRIGERATED FLAKY
BISCUITS
4 SLICES BACON,
CRISPLY COOKED
AND CRUMBLD
2 TBSP PARSLEY
CHOPPED

DIRECTIONS

1. PREHEAT OVEN TO 450°
2. PUT FOIL DOWN IN BOTTOM & ON SIDES OF 9" ROUND CAKE PAN
3. PLACE INVERTED 3.5" IN CENTER
4. LIGHTLY GREASE FOIL AND CUP
5. MELT CRISCO AND CHEESE SPREAD IN SMALL SAUCEPAN ON LOW HEAT. (SAUCE MAY APPEAR CURDLED. REMOVE FROM HEAT & STIR UNTIL SMOOTH).
6. SPREAD TO COVER BOTTOM OF PAN AROUND CUP.
7. CUT BISCUITS INTO QUARTERS & FIT PIECES INTO PAN AROUND CUP TO FORM A WREATH.
8. BAKE FOR 14 MINUTES (TOP WILL TURN BROWN).
9. TURN OVER ONTO SERVING PLATTER. REMOVE FOIL AND CUP. TOP WITH BACON AND PARSLEY.