



Broccoli Brunch Braid

Prep: 20 minutes
Cook: 25 – 35 minutes
Yield: 6 servings

Ingredients

½ lb. ground beef
2 cups frozen broccoli cuts
1 egg, beaten
1 tablespoon flour
¼ teaspoon baking powder
4 ounces (1 cup) ricotta cheese
4.5 ounce jar sliced mushrooms, drained
8 ounce can Pillsbury Refrigerated Quick Crescent Dinner Rolls
Egg White, beaten
¼ teaspoon caraway seed (optional)

Directions

In medium skillet, brown ground beef. Drain well; set aside. Cook broccoli as directed on package. Drain; set aside.

Heat oven to 325 degrees F. In large bowl, combine egg, flour and baking powder; beat well. Stir in cheddar cheese, ricotta cheese, mushrooms, cooked ground beef and broccoli. On large ungreased cookie sheet, unroll dough into 2 long rectangles. Overlap long sides; firmly press perforations and edges to seal. Press or roll out to form 14" X 10" rectangle. Spread beef mixture in 3 ½" strip lengthwise down center of dough to within 1/2 inch of each end. Form mixture into mounded shape.

Make cuts 1 inch apart on each side of rectangle just to edge of filling. To give braided appearance, fold strips of dough at an angle halfway across filling with edges of strips just slightly overlapping, alternating from side to side. Brush with egg white; sprinkle with caraway seed.

Bake at 325 degrees F for 25 to 35 minutes or until deep golden brown. Cool 5 minutes; remove from cookie sheet. Cut into slices. Serve warm.

*Shared From Pillsbury Classic Cookbooks #86
Bake-Off Issue*



Oatmeal Peanut Butter Cookies w/ Chocolate Chips and Caramel

Prep: 20 minutes
Cook: 12 minutes
Yield: 30 cookies

Ingredients

1 ¼ cups packed brown sugar
1 cup granulated sugar
1 1/3 cups creamy peanut butter
½ cup unsalted butter, softened at room temperature
3 eggs
2 teaspoons baking soda
1 teaspoon vanilla extract
¾ teaspoon salt
4 ½ cups quick-cooking oats
1 ½ cups chocolate chips
½ cup chewy caramels (I use Werther's Original) cut up into pieces

Directions

In a large bowl, beat the sugars, peanut butter and butter on medium-high speed until smooth and well blended. Add the eggs in one at a time, stopping to scrape down the side of the bowl as necessary. Then add in the baking soda, vanilla extract and salt.

With your mixer on low speed, slowly add in the oats and mix until just incorporated. Then fold in the chocolate chips and caramel pieces.

Place the cookie dough in your refrigerator until the dough is well chilled, at least 2 hours or up to overnight.

Pre-heat your oven to 350 degrees F.

Scoop the chilled cookie dough out onto parchment paper lined baking sheets, placing the cookie dough balls about 2 inches apart from each other. Transfer the baking sheets to your oven and bake the cookies for 8 – 9 minutes. Then rotate the sheets and bake the cookies for an additional 2 -3 minutes or until the cookies are lightly browned and just set around the edges.

Remove the baking sheets from your oven and let the cookies rest on their baking sheets for 10 minutes before transferring them to a wire rack to continue cooling. Once completely cooled, the cookies can be stored in an airtight container at room temperature for 5 – 6 days.

*Shared From www.floating kitchen.net
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