



Danubio Salato

Savory Pull-Apart Rolls

INGREDIENTS

- 2 tubes (10 ct each) of refrigerated large-size buttermilk biscuits
- 1/2 cup of Apricot Preserves
- 1 cup of diced ham
- 1 cup of shredded sharp cheddar cheese
- butter for greasing 10" round cake pan

DIRECTIONS

- Preheat oven to 375 degrees.
- Grease a 10" round baking pan and set aside.
- Open the first tube of biscuits.
- Working with one biscuit at a time, flatten and stretch dough out in a 4.5" circle.
- Spread 1 teaspoon of Apricot Preserves on the dough.
- Top with 2 teaspoons of diced ham and 2 teaspoons of shredded cheese.
- Pinch the four sides of the circle together, sealing them well.
- Form into a ball and place seam-side down in greased pan.
- Repeat with remaining biscuits.
- Arrange biscuit-balls side-by-side in baking pan until all space is covered.
- Brush biscuit tops with remaining Apricot Preserves.
- Bake in preheated oven for 30 to 35 minutes.
- Serve hot and enjoy!

NONNA'S TIPS

- This recipe is easy enough that it can be made quickly on a weekend morning. Young children can help, making this a fun family project.
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- The best part is that this recipe is versatile. You can change the filling according to your taste. You can also shape the bread to fit the holidays (use a Christmas Tree shaped pan for Christmas brunch; use an Easter Egg pan for Easter brunch and so on) and customize the filling accordingly.
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- If you don't want to use store-bought dough, use my milk bread dough recipe instead:
- <https://www.nonnaantoinette.com/recipe/braided-stuffed-milk-bread>

