

Cheese Stuffed Pull-Apart/Cinnamon-Marshmallow Roll

1/4 cup grated Parmesan cheese
1 teaspoon Italian seasoning
5 buttermilk biscuits
5 cubes cheese
1/4 cup melted butter

1/4 cup brown sugar
1/2 teaspoon cinnamon
5 large marshmallows
5 biscuits

1. Preheat oven to 375 degrees. Spray 8-inch round pan with cooking spray. In small bowl, stir together Parmesan cheese and Italian seasoning.
2. Separate dough into 5 biscuits; flatten each to a 2-inch round. Place 1 cheese cube in center of each biscuit. Bring dough up around cheese cube; press edge to seal and shape into a ball. Roll in butter, then in Parmesan cheese mixture. Place 1/4 inch apart in pan
3. Flatten remaining biscuits, place a marshmallow in center, press edge to seal, dip in butter and sugar/cinnamon mixture.
4. Bake 10-12 minutes until golden brown.

Head Chef _____

Assistant Chef _____

Aide #1 _____

Aide #2 _____

Aide # 3 _____