

Gorilla Bread

Traci Horany
Great for breakfast!

½ cup sugar	2 (12 oz.) cans biscuits
3 tsp. cinnamon	(10 count)
½ cup butter	1 ½ cups coarsely chopped
1 cup packed brown sugar	walnuts
8 oz. cream cheese	

Mix cinnamon and sugar. In saucepan, melt butter and brown sugar over low heat. Set aside. Cut cream cheese into 20 equal cubes. Press biscuits out with fingers and sprinkle each with ½ teaspoon cinnamon/sugar. Place a cube of cream cheese in the center of each biscuit and wrap dough around cheese.

Sprinkle ½ cup walnuts in bottom of a greased Bundt pan. Place ½ prepared biscuits in pan. Sprinkle with cinnamon/sugar; pour ½ melted butter and ½ cup nuts. Repeat layer. Bake at 350° for 30 minutes.

Fried Pies

Patricia Cooper

2 cups flour	<i>Apricot Filling:</i>
⅓ cup shortening	1 pkg. dried apricots
⅔ cup buttermilk	½ cup sugar
¾ tsp. baking soda	Lemon juice to taste
¾ tsp. salt	

Combine flour, baking soda, and salt. Cut in shortening, then add milk and mix well. Roll into walnut-size balls (makes about 18) and set aside for a while. Pat out flat with finger and fill with approximately 1 tablespoon favorite fruit filling. Fold over and seal edges, being careful not to get filling on edges. Crimp. Fry in small amount of shortening or oil. *I prefer apricot filling.*

Apricot Filling: Cover apricots with water and boil until done. Drain off most of water, then mash. Add sugar and lemon juice. Let cool before filling fried pies. Makes great jam.