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GRANDMA'S QUICK-N-SWEET CINNAMON BISCUITS

Cinnamon is the spice of the season when the trees are a blaze of colors. All children love baked sweets served warm, and the cooler weather triggers our appetite for sweets. For the tikes, it's the best time of year; all dressed up in costume they parade through neighborhoods door-to-door to collect as many goodies as they can stuff into their undersized bags.

This is also the comfort-food season. At our house, the queen of comfort-food is Grandma. My favorite quote about a grandma comes from 6 year-old Jacob Richardson who brags that his grandmother lives so close "we don't even have to buckle our seat-belts when we go to visit." My children's grandma will soon be warming our home with her cinnamon sweets. If you lack a seasoned grandma near-by, you may try the following "short-cut" recipe:

1. Borrow a grandma's 10 inch cast-iron skillet. Use a paper-towel to spread a thin layer of butter on the cooking surfaces.
2. Take a 16.3-ounce tube of Pillsbury[®] Grands[®] refrigerated flaky biscuits and place them in a circular pattern with one biscuit in the middle.

3. Gently press, with the thumb and four fingers loosely pointed together, small dents into each biscuit, to create a small, circular impression pattern of indentations. This circle pattern should spare a quarter-size island of un-pressed dough in the middle of each biscuit. These impressions will be later filled with sweet stuff!

4. Upon each un-pressed dough island, place a thin pad of butter, 1 teaspoon, on the center of each biscuit.

5. Divide 1 table-spoon of brown sugar for each biscuit, around the circle of finger impressions made in each biscuit that surrounds the above pad of butter.

6. In a small separate bowl mix 1 teaspoon of cinnamon with 6 tablespoons of white granular sugar, and then sprinkle the mix atop of each biscuit covering the butter and brown sugar.

7. To create the appearance of snowy white icing, the finale is to dust the entire arrangement with a light layer of white powdered sugar, using a flower sifter.

8. Bake approximately 15 to 18 minutes in a pre-heated oven of 350 degrees.

A couple of helpful hints. Use real butter. Its better for you than margarine anyway. Sugar and spice really does make everything nice. So don't skimp here either. Slightly warm the cast iron pan on the stove before beginning so the biscuits will cook evenly.

This treat is quick and easy, and best served warm when it is cold outside. It is a hit for either breakfast or an evening desert. Ice-cream is optional. A few sweet treats here and there is still both happy and healthy. So here is a October treat coming from a grandmother's kitchen near you.

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