



SHARE the Treats

Winter days are cold, busy and short; a cruel irony that the shorter days demand extra time for everything. January's record snow added time driving and extra time hunting for misplaced mittens, hats, scarves, coats, and boots. Our puppies enjoy hiding my children's accessories to complicate our morning ritual.

Some of these extras include fun, like extra time by the fire-hearth, and extra baked goodies. Naturally, the cold weather triggers our appetite for just about everything including sweets. I enjoy cooking, but like all of us struggle to find the time.

My mom is an original "Iron Chef," as she makes it happen no matter the obstacles. When the days were short on sun, time, and cash she had just the answer for a thrifty and fast warm-up. Now my own children are warming-up from Mom's (now Nana's) treats.

Moms (Nanas) across Georgia call out to children ... Please SHARE. Certainly our Nana is happy to read that I share this with you. So to begin, don't waste time and money on expensive and difficult cooking pots and pans. If you don't own at-least one iron skillet, go to True-Value Hardware, WalMart, Target, Tractor Supply or just Google "Lodge Cast Iron" and smile when you see that the world's best pans, passed on from grandmother to grandchild, are crazy-affordable. Start your renewed passion for cooking with a 10 or 12

inch skillet, and then reward your family with the following:.

1. Preheat your oven to 350 degrees.
2. Spread a thin layer of butter on all the cooking sides of your skillet.
3. Take a 16.3-ounce Pillsbury Grands[®] biscuits
4. Place them in a circular pattern along the sides with a biscuit in the middle.
5. Gently press a deep dent into the center of each biscuit, later filled with goodies.
6. In each dent place a thin pad of butter (1 teaspoon).
7. Next, fill each dent with a tablespoon of brown sugar.
8. Mix 1 cup white sugar with 1 tablespoon of cinnamon and sprinkle on the top.

An extra option is to dust this entire arrangement with light layer of white powdered sugar, using a flower sifter, to create the appearance of white icing. The most important part is next. On the stove top, warm-up the iron skillet until the handle feels hot, and you see the thin layer of butter on the skillet melt. After the skillet is hot, move all from the range-top to your pre-heated oven for 15 minutes.

This treat is best served warm when it is cold outside. It is a happy if not healthy hit for either breakfast or an evening desert. Thanks Nana. Remember, share the treats.

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