Biscuit Crostatas

Makes 1 Crostada

1. **Egg wash,** prepared
2. **Coarse sugar** (1 tsp)
3. **Apple pie filling** (2 Tbsp)
4. Pillsbury™ Southern Style Frozen **Dough Biscuit,** *(1 Biscuit)*

Biscuit Crostatas

12 **Servings**

Ingredients:

- **Pillsbury™ Southern Style Frozen Dough Biscuit,** 2.2 oz - (1 lb 10.40 oz) 12 each
- Gold Medal™ All-Purpose Flour (12610), for dusting - (1 oz) 1/4 cup
- Egg, large - (2 oz) 1 each
- Water, cool approx. 72° F - (1 oz) 2 Tbsp
- Apple pie filling - (1 lb 1.00 oz) 2 cups
- Coarse sugar - (2 oz) 1/4 cup

Instructions:

1. Thaw biscuit pucks, covered, 20 minutes at room temperature or overnight in refrigerator.
2. Dust work surface and rolling pin lightly with flour, and roll out biscuits to 6-inch disks.
3. Turn biscuit several times during rolling process to retain round shape.
4. Beat egg and water with whisk to make egg wash.
5. Brush edges of each biscuit disk with egg wash.
6. Place 2 Tbsp of apple pie filling onto the center of the dough.
7. Fold edges of biscuit dough in toward the center, overlapping edges as you go to create a crust, leaving most of the fruit in the center exposed.
8. Brush folded edges of each crostada with egg wash; top edges with 1 tsp coarse sugar.
9. Bake as directed below

Bake	Temp	Time
Convection Oven*	325°F	8-12 minutes
Standard Oven	375°F	10-14 minutes

**Rotate pans baked in convection oven one-half turn (180°) at 4 minutes of baking.*

1. Check out our recipe for Biscuit Apple Crostadas. A delicious recipe featuring only the best products from General Mills Convenience and Foodservice.

A44474