Pineapple Breakfast Biscuits

Author: From the Orange County Register (old), by Nancy Byal

Carolyn T's Main Cookbook

Servings: 8



Notes: Use any variety of refrigerated biscuits. The original recipe called for a 10-biscuit tube. The one used here was 8 biscuits, but a crescent roll type, just in a biscuit shape.

Description: Kind of like pineapple upside down cake, but made with biscuits, and for breakfast

2 tablespoons butter
1/4 cup packed brown sugar
1 tablespoon light corn syrup
1/2 teaspoon ground cinnamon
8 ounces crushed pineapple, or tidbits, or slices
8 ounces Pillsbury Place 'n Bake Crescent Rounds, or rich refrigerated biscuits

1. Preheat oven to 400.
2. Using a large pie plate or similar shape microwave-safe baking dish, microwave the butter just until melted (30-40 seconds). Add the brown sugar, corn syrup and cinnamon. Stir mixture until sugar dissolves.
3. Arrange the pineapple on top, as evenly as possible. Separate the refrigerated biscuits and place on top.
4. Bake for 15-20 minutes until top is golden brown. Invert onto a platter to serve.

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 187 Calories; 9g Fat (43.2% calories from fat); 2g Protein; 24g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 258mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 2 Fat; 1/2 Other Carbohydrates.