

Cinnamon Puffs

Ingredients:

- 1 (7.5 oz.) package refrigerator buttermilk biscuits
- 2 Tablespoons butter
- 1/4 cup granulated sugar
- 1/2 teaspoon cinnamon

Directions:

1. Preheat oven to 350 degrees.
2. Melt butter in square baking pan in oven.
3. Cut biscuit into thirds.
4. 2 people will dip the biscuits in the melted butter and then roll them in the cinnamon and sugar mixture. Lightly spray the muffin pan. Place each set of three in one muffin tin, making a trifold biscuit.
5. Put the muffin pan in the oven. Bake for 8-10 minutes or until light golden brown.
6. Remove biscuits from the oven. Put them on a plate to serve.
7. Clean up by scraping food off dishes into trash can, wash dishes in hot, soapy water, rinse with warm water, dry and put away. Wipe counters, stove and table.

Utensils needed:

- 1 small bowl
- Muffin pan
- 2 spoons
- 1/4 dry measuring cup
- 1/2 tsp
- Table knife
- Tray