

WHISKEY BALLS

by: Tyson C. (Waco, TX)



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INGREDIENTS:

- 3 cans (10 ct each) Pillsbury® refrigerated buttermilk biscuits
- 2 pkgs (8 oz.) Colby Jack shredded cheese
- 1 egg
- 1 tablespoon water
- 1 jar **Fruipeño** jammin' fireball jelly

DIRECTIONS:

Heat oven to 425° F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Separate each can of dough into 10 biscuits; flatten each biscuit into thin round. Sprinkle shredded cheese on top of Fruipeño cinnamon whiskey jelly. Fold edges up and over filling; pinch to seal. Place biscuits, seam sides down, in baking dish. In small bowl, beat egg and water. Lightly brush tops of biscuits with egg mixture. Sprinkle remaining cheese on top of biscuits.

Bake 15 to 20 minutes or until golden brown.

fruipeño.com

