

Cranberry Goat Cheese Crescent Ring

Appetizer

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ingredients

2 cup	fresh cranberries
1 cup	water
2 pkg	Pillsbury Crescent rolls
4 oz	crumbled goat cheese
1/2 cup	honey
1 pc	large egg
1/4 cup	almond slices
1/8 tsp	cinnamon

instructions

- Pre-heat oven to 375F. In a small pot, combine the cranberries and water. Cook on medium heat until the cranberry skins pop open (approximately 10 minutes.) Remove pot from stove and drain water. Set aside.
- Unroll both cans of Pillsbury Crescent roll dough. Separate the dough into triangles (use the perforations as your guide). On an un-greased cookie sheet, arrange the open dough triangles into a circle. The dough will overlap and should look like a sun.
- Spoon the cranberry mixture around the dough, close to the center of the ring. Top with the goat cheese. Drizzle the honey on top of the goat cheese.
- Bring the dough pieces over the filling. Tuck the edges under the bottom of the dough to secure the filling.
- In a small bowl, whisk the egg well to create an egg wash (you can add a little water or milk to it if you like). Use a brush to apply the egg wash on top of the dough. Sprinkle the almond slices on top of the egg wash. Sprinkle the cinnamon on top of the almond slices.
- Bake for 20-25 minutes or until the dough is thoroughly baked. Cool 5-10 minutes before serving.

cranberries

BC Cranberry Marketing Commission Recipe Contest