

# BISCUIT ROLLS

## 4H Manitoba

~ PUTTING GOOD FOOD ON TABLES AND AGENDAS ~

### **Nacho Cheese Biscuit Rolls** – recipe from [www.canolaeatwell.com](http://www.canolaeatwell.com)

Perfect for breakfast, lunch or snacks at home when served fresh out of the oven. You can change the filling ingredients to whatever you like.

#### **Dough**

2 cups all-purpose flour (500 mL)  
4 tsp baking powder (20 mL)  
1/2 tsp salt (2 mL)  
1/2 cup milk, cold (125 mL)  
1/3 cup canola oil, cold (75 mL)

#### **Filling**

1/2 cup soft cream cheese (125 mL)  
3/4 cup salsa (175 mL)  
1/2 cup crushed nacho chips (125 mL)  
1 cup shredded old cheddar or Tex Mex cheese (250 mL)  
2 Tbsp chopped green onions (optional)

#### **To make the dough**

1. Preheat oven to 400°F (200°C). Line an 8 inch (2 L) square baking dish with parchment paper or grease well and set aside.
2. In a large bowl, stir together flour, baking powder and salt.
3. In a liquid measuring cup, whisk together milk and oil. Drizzle into flour and using a fork, mix together until mixture is crumbly and starting to clump together.
4. Bring dough together with your hands and knead gently on lightly floured surface to make smooth dough.
5. Roll out dough on floured surface to make a 12 inch (30 cm) square.

#### **To make filling and assemble**

1. In a medium bowl, mix cream cheese and salsa to form a smooth spread. Spread evenly all over dough, right to the edges.
2. Sprinkle with crushed nacho chips and cheese.
3. Roll up dough along the long edge and pinch seam along edge to hold the roll closed. Cut roll into 9 equal pieces and place into prepared pan.
4. Bake for about 20 minutes or until golden brown. Let cool slightly.