

AÇAÍ & STRAWBERRY BUTTERFLY BISCUITS

Submitted by: Stephanie Moody

- 1 can (16.3) oz Grand Flaky Layer refrigerated biscuits
- 5 Tbsp **TSG Açai Berry & Cherry Preserves**
- 2 Tbsp sugar
- 1 ½ pints (or 3 cups) fresh strawberries, sliced
- 1 can of whipping cream for garnish

1. Preheat oven to 350°F. Spray large cookie sheet with cooking spray.
2. Separate dough into 8 biscuits. Separate each biscuit into 2 layers; Spread about ½ tsp Açai Berry & Cherry Preserves between layers, then put biscuits back together. Pinch edges together to seal.
3. Cut biscuits in half. Place 2 halves on cookie sheet with round edges overlapping slightly to look like butterfly; Press together where round edges touch. Make 7 more just so.
4. Spread remaining preserves on tops of biscuits; Sprinkle each with about ½ tsp sugar.
5. Bake 12 to 15 minutes or until golden brown. Cool 5 minutes.
6. To serve, arrange strawberry slices on tops of butterfly biscuits for wings; Pipe whipped cream to form body and antenna of each butterfly.