



Holiday Wreath Rolls

READY IN



50 min.

SERVINGS



8

CALORIES



346 kcal

Ingredients

- ☐ 0.5 cup butter melted for brushing
- ☐ 15 ounce biscuits store-bought canned
- ☐ 1 tablespoon parsley fresh chopped
- ☐ 1 teaspoon rosemary fresh chopped
- ☐ 1 teaspoon thyme leaves fresh chopped
- ☐ 2 cloves garlic chopped
- ☐ 1 cup pecorino cheese finely grated

Equipment

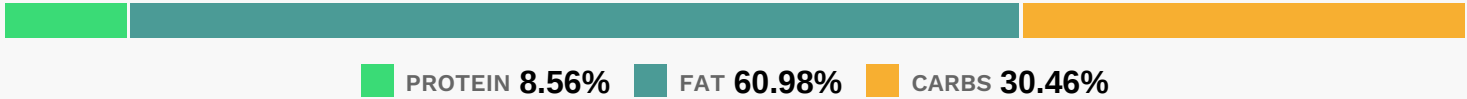
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ kugelhopf pan

Directions

- ☐ Adjust the oven racks to the middle of the oven. Preheat the oven to 350 degrees F.
- ☐ Brush a 12-cup Bundt pan liberally with 4 tablespoons melted butter.
- ☐ Combine the cheese, garlic, and herbs in a small bowl. Set aside.
- ☐ Open the biscuit cans and separate each biscuit.
- ☐ Roll the biscuits into balls. Dip each ball into the 1/2 cup melted butter, then into the cheese-herb mixture, making sure that the whole ball is covered.
- ☐ Place into the prepared pan. Repeat with the remaining biscuits until you have filled the pan with butter-and-herb-covered balls of dough. The balls of dough will overlap.
- ☐ Place in the oven and bake for 35 minutes. Cool in the pan then turn out onto a cake pedestal. Allow guests to use their hands to break off a roll to enjoy.

Nutrition Facts



Properties

Glycemic Index:31.13, Glycemic Load:16.52, Inflammation Score:-6, Nutrition Score:8.3191303286863%

Flavonoids

Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg, Myricetin: 0.09mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 345.68kcal (17.28%), Fat: 23.66g (36.4%), Saturated Fat: 10.76g (67.24%), Carbohydrates: 26.59g (8.86%), Net Carbohydrates: 25.83g (9.39%), Sugar: 1.96g (2.18%), Cholesterol: 44.03mg (14.68%), Sodium: 742.38mg (32.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.47g (14.94%), Phosphorus: 328.68mg (32.87%), Selenium: 12.05µg (17.22%), Calcium: 165.55mg (16.56%), Vitamin B1: 0.23mg (15.62%), Vitamin B2: 0.21mg (12.28%), Manganese: 0.23mg (11.43%), Vitamin K: 11.66µg (11.1%), Iron: 1.94mg (10.79%), Folate: 39.42µg (9.85%), Vitamin A:

461.91IU (9.24%), Vitamin B3: 1.81mg (9.07%), Vitamin E: 1.06mg (7.09%), Zinc: 0.61mg (4.06%), Potassium: 140.61mg (4.02%), Vitamin B12: 0.24µg (3.98%), Magnesium: 15.29mg (3.82%), Fiber: 0.76g (3.04%), Copper: 0.05mg (2.61%), Vitamin B5: 0.24mg (2.36%), Vitamin B6: 0.05mg (2.33%), Vitamin C: 1.3mg (1.58%)