# **101 Things To Do With Canned Biscuits**

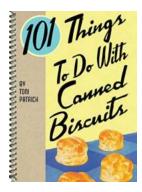
Are you tired of the same old biscuits every time you open a can? Do you want to explore some creative and delicious ways to use canned biscuits? Look no further! In this article, we will dive into the world of 101 amazing things you can do with canned biscuits. From breakfast dishes to appetizers, and even desserts, we've got you covered!

#### 1. Easy Homemade Donuts

Who doesn't love fresh, warm donuts? With canned biscuits, you can easily make your own donuts at home. Simply fry the biscuits until golden brown, dip them in different glazes or sprinkle them with powdered sugar, and enjoy!

### 2. Cheesy Garlic Biscuit Bites

Transform your canned biscuits into irresistible cheesy garlic bites. Top the biscuits with melted butter, minced garlic, and shredded cheese, then bake until golden and cheesy. These delectable bites are perfect as an appetizer or a side dish.



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by Toni Patrick (Kindle Edition)

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File size	;	287 KB
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Screen Reader	:	Supported
Enhanced typesetting	;	Enabled
X-Ray	:	Enabled
Word Wise	:	Enabled
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Lending	:	Enabled



### 3. Biscuit Pizza Rolls

Craving pizza? Create your own pizza rolls using canned biscuits. Roll out the biscuits, top them with your favorite pizza ingredients like cheese, pepperoni, and veggies, then roll them up and bake until golden and bubbly.

### 4. Biscuit Egg Sandwiches

Upgrade your breakfast game with biscuit egg sandwiches. Take some scrambled eggs, crispy bacon, and cheese, and sandwich them between split and toasted canned biscuits. It's a hearty and delicious way to start your day.

### 5. Sticky Bun Monkey Bread

Indulge in a gooey and sweet treat with sticky bun monkey bread. Cut the biscuits into quarters, coat them in a mixture of melted butter, brown sugar, and cinnamon, then bake them together in a bundt pan. The result is a soft and caramelized delight!

### 6. Biscuit Waffles

Impress your family with biscuit waffles. Flatten the biscuits, place them on a preheated waffle iron, and cook until golden and crispy. Serve them as a unique twist on traditional waffles, and let the compliments pour in.

## 7. Biscuit Dumplings

Add a fluffy and delicious touch to your soups and stews by turning canned biscuits into dumplings. Cut the biscuits into pieces, drop them into your simmering dish, cover, and let them cook until they are puffy and cooked through. Perfect for a comforting meal on a chilly day!

### 8. Biscuit Pigs in a Blanket

Host a party and surprise your guests with classic pigs in a blanket made from canned biscuits. Wrap little smokies or cocktail sausages with strips of biscuit dough and bake them until golden and crisp. Serve them with mustard or other dipping sauces, and watch them disappear.

### 9. Cheesy Pull-Apart Bread

Create a cheesy masterpiece by arranging canned biscuits in a loaf pan, then brush them with a flavorful garlic butter mixture and top them with shredded cheese. Bake until the biscuits are cooked, the cheese is melted, and the aroma fills your kitchen.

### 10. Biscuit Cinnamon Rolls

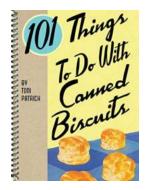
Enjoy homemade cinnamon rolls without the fuss by using canned biscuits. Roll out the biscuits, spread them with a buttery cinnamon-sugar mixture, roll them up, slice into individual rolls, and bake until golden brown. Drizzle them with cream cheese icing for extra decadence.

These are just a few of the many possibilities that canned biscuits offer. The versatility of this humble pantry staple allows you to experiment and create a wide range of dishes. Whether it's for breakfast, lunch, dinner, or even dessert, there's no limit to what you can achieve with canned biscuits.

So, the next time you find yourself staring at a can of biscuits, let your imagination run wild. Try out some of these 101 ideas and discover new and exciting flavors. You'll never look at canned biscuits the same way again!

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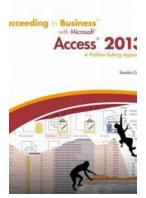
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Go beyond butter and jam and find new ways to use canned biscuits in every meal!

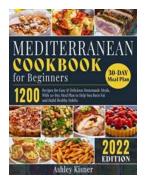
If your idea of heaven is a golden, flaky, piping-hot biscuit right out of the oven and slathered with butter and jam, wait until you try these delicious culinary creations! From the author of the best-selling 101 Things to Do with Ramen Noodles, featured on the Today show and the Food Network, comes 101 Things to Do with Canned Biscuits.

Toni Patrick takes plain old canned biscuits and turns them into filling breakfast egg stratas and bakes, Turkey Cheese Pockets and BBQ Beef Cups for lunch, and dinners of meat pies and Chicken and Dumplings. Is your mouth watering yet? Sides and appetizers such as Turkey Empanadas, Fruit Pin Wheels, and Cheese Balls make perfect companions for parties and sports-day treats, and don't forget the desserts of Sweet Potato Bread Pudding, Praline Meltaways, Strawberry Cream Cheese Biscuits, and more!



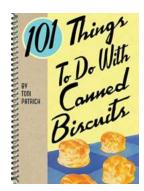
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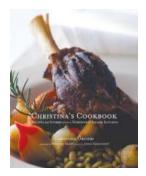
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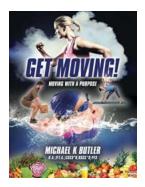
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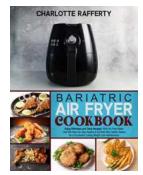
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