



Belle Oaks Inn *Pecan Orange Bread*

Pockets of cream cheese await inside this sugar-crust ed pull-apart bread.

1 Cup Sugar
½ Cup Chopped Pecans
1 Tablespoon Grated Orange Rind
2-Cans Grands Buttermilk Biscuits
1-Box Cream Cheese, Cut into 16 Squares
½ Cup Melted Butter
1 Cup Sifted Powdered Sugar
2 Tablespoons Orange Juice

Combine first 3 ingredients in a small bowl and set aside.

Separate biscuit dough into individual biscuits and gently separate the biscuits in half. Place a cream cheese square between the two halves, pinch sides to seal each back together. Dip in butter, and dredge in reserved sugar mixture. Stand biscuits on edge in a slightly greased bundt pan, spacing evenly. Drizzle with remaining butter and sprinkle with remaining sugar mixture.

Bake at 350 degrees for 45 minutes or until golden. Immediately invert onto a serving plate.

Combine powdered sugar and orange juice, stir well. Drizzle over warm bread. Serve immediately.

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