

Cinnamon Biscuit Pockets

Ingredients

2 cans biscuits or 14 homemade balls of biscuit dough
1 stick unsalted butter, melted
1 cup brown sugar
1 tbsp cinnamon
All purpose flour for rolling

For Icing

½ cup confectioners' sugar
1 tbsp vanilla
¼ cup heavy cream

Equipment

Big Green Egg Deep Dish Baking Stone

Method

Set your EGG up for Indirect cooking with a convEGGtor at 400°F/204°C.

Mix together confectioners' sugar, vanilla and heavy cream and set aside.

Mix the butter, sugar and cinnamon in a bowl. On a floured surface, roll out each biscuit to about ¼ inch thick. Put a small spoonful of the butter mixture in the middle of the dough and pull the sides up and pinch together to close – like a dumpling. Repeat for each biscuit.

Oil the baking stone, and arrange the biscuit pockets just lightly touching each other. Place on the EGG and cook for 12-15 minutes or until the tops are golden brown. Let rest and drizzle with the icing. Serve warm for dessert or breakfast.

