

Orange Pinwheels

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (9-ounce) package NONE SUCH® Condensed Mincemeat, crumbled
1/2 cup orange juice
3 cups biscuit baking mix
2 tablespoons sugar
1 egg
1/3 cup water
2 tablespoons butter or margarine, melted
Orange Sauce

Directions

Preheat oven to 375°F. In small saucepan, crumble NONE SUCH® into pieces. Add orange juice. Boil briskly for 2 minutes; stir occasionally. Cool.

In large bowl, combine remaining ingredients. Blend well.

On floured surface roll dough into 17×15-inch rectangle. Spread NONE SUCH® to within 1 inch of edges. Roll, jellyroll-fashion, beginning at narrow end. Cut into 1-inch slices.

Arrange, cut side down, in 13×9-inch greased baking dish. Bake 25 minutes or until golden brown. Serve with Orange Sauce.

Orange Sauce:

In small sauce pan, blend sugar and cornstarch. Stir in juice, water and rind. Cool and stir until thickened. Serve warm over pinwheels.

Orange Sauce

In small sauce pan, blend 3/4 cup sugar and 2 tablespoons cornstarch. Stir in 1 1/2 cups orange juice, 1/2 cup water and 2 teaspoons grated orange rind. Cool and stir until thickened. Serve warm over pinwheels.