

Blackberry Biscuit Bread

Serves 6 to 8

Ingredients

- Olive-oil cooking spray
- 1 cup of seedless blackberry jam
- 2 containers of Pillsbury buttermilk biscuits
- 8 oz. of cream cheese
- 4 large eggs
- 2 cups of half & half
- 1 teaspoons of cinnamon
- 2 teaspoons of vanilla
- 1/2 cup of packed brown sugar



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a small saucepan, melt the blackberry jam on low, stirring occasionally. Set aside.
3. Cut each biscuit of one container into quarters. Place the biscuit pieces on the bottom of the baking dish.
4. Separate the cream cheese into pieces and scatter it around with the biscuit quarters.
5. Slowly pour the melted blackberry jam over the biscuit pieces and cream cheese
6. In a medium mixing bowl, whisk together the eggs, half and half, sugar, and vanilla, and pour over the blackberry jam in the baking dish
7. Cut each biscuit of the second container into quarters. Scatter the biscuit pieces over the egg mixture.
8. Sprinkle the top with the brown sugar
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for about 30 minutes or until slightly puffed and golden brown.

Recipe was modified from original source: Smart School House

<http://www.smartschoolhouse.com/easy-recipe/blackberry-biscuit-bread/2>

Blackberry Biscuit Bread

Serves 3 to 5

Ingredients

Olive-oil cooking spray
1/2 cup of seedless blackberry jam
1 container of Pillsbury buttermilk biscuits
4 oz. of cream cheese
2 large eggs
1 cups of half & half
1/2 teaspoons of cinnamon
1 teaspoons of vanilla
1/4 cup of packed brown sugar



Procedure:

1. Spray an 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a small saucepan, melt the blackberry jam on low, stirring occasionally. Set aside.
3. Cut each biscuit into quarters. Place half of the biscuit pieces on the bottom of the baking dish.
4. Separate the cream cheese into pieces and scatter it around with the biscuit quarters.
5. Slowly pour the melted blackberry jam over the biscuit pieces and cream cheese
6. In a medium mixing bowl, whisk together the eggs, half and half, sugar, and vanilla, and pour over the blackberry jam in the baking dish
7. Scatter the other half of the biscuit pieces over the egg mixture.
8. Sprinkle the top with the brown sugar
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for about 30 minutes or until slightly puffed and golden brown.

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