



**PETAL BREAD** (pictured on page 127)

ABOUT ONE AND A HALF HOURS BEFORE SERVING:

- (1) Start heating oven to 375°F. Remove **16 biscuits from 2 cans of refrigerated Southern-style biscuits.**\* Pull each biscuit apart, crosswise, in halves.
- (2) Stand split biscuits, side by side, on end, and slightly overlapping, around and around sides, then across bottom of a well-greased, 9-inch pie plate, till plate is covered as pictured.
- (3) Brush biscuits with **1 beaten egg**, then sprinkle them with **sesame seed**. Bake 25 minutes, or until golden. Cool on wire rack.
- (4) Serve this Petal Bread lukewarm, cut into wedges. Makes 8 servings.

\*Bake any leftover biscuits on a cookie sheet as label directs; then serve them the next day, reheated or toasted, then buttered.