



## Fillings for Rings, Braids, and Wreaths

You can use any of these fillings for any type of ring, braid or wreath!

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## Chicken Enchilada Ring

2 cups coarsely chopped cooked chicken (about 12 oz)	2 plum tomatoes
1/4 cup chopped pitted ripe olives	1 lime
1 cup shredded cheddar and Monterey Jack cheese blend	2/3 cup finely crushed corn tortilla chips, divided
1 (4 oz) can chopped green chilies, undrained	2 (8 oz) pkg refrigerated crescent rolls
1/2 cup mayonnaise	1 cup salsa
1 Tbls Pantry Southwestern Seasoning Mix	1 cup sour cream

Makes 16 servings

Preheat oven to 375°F.

Chop chicken and olives using Food Chopper; place in Classic Batter Bowl. Add cheese, green chilies, mayonnaise and seasoning mix. Seed and chop 1 tomato. Slice lime in half. Using Juicer, juice one half of lime to measure 1 teaspoon juice. Reserve remaining lime for garnish. Add chopped tomato and lime juice to chicken mixture. Reserve 2 tablespoons crushed chips; add remaining chips to chicken mixture and mix well. Sprinkle reserved crushed chips over flat side of Large Grooved Cutting Board. Unroll crescent dough. Place dough, sticky side down, onto crushed chips; press down lightly so chips adhere to dough. Separate dough into triangles. Arrange triangles, chip side down, in a circle on Classic Round Stone with wide ends overlapping in the center and points toward outside. (There should be a 5 inch diameter opening in center). Using Medium Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 20 -25 minutes or until golden brown. For garnish, cut remaining tomato into 8 wedges. Cut remaining half of lime into 4 slices; cut in half. Arrange between openings of ring. Cut using Slice 'N Serve. Serve with salsa and sour cream.

## Pizza-in-the-Round

1 medium green bell pepper	1 cup pizza sauce, divided
1/2 cup onion, chopped	1 teaspoon Pantry Italian Seasoning Mix
3/4 lb lean ground beef	1 teaspoon salt
1 garlic clove, pressed	2 pkg (8 oz each) refrigerated crescent rolls
4 ounces mozzarella cheese, shredded (1 cup)	2 tablespoons fresh grated Parmesan cheese

Makes 8 servings

Preheat oven to 375°F.

Using V-Shaped Cutter, cut off top of 1/4 of bell pepper. Remove stem; discard membrane and seeds. Reserve bottom of pepper. Using Food Chopper, chop top of bell pepper to make 1/4 cup; chop onion. In Generation II 10" Frying Pan, cook and stir ground beef, bell pepper, onion and garlic over medium-high heat until meat is no longer pink. Remove from heat; drain using 1-Qt Colander. Shred mozzarella cheese with Deluxe Cheese Grater. In Classic 2 -Qt Batter Bowl, combine meat mixture, mozzarella cheese, 1/4 cup of the pizza sauce, Seasoning Mix and salt. To assemble ring, unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on Classic Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5 -inch diameter opening in center of stone). Using medium Stainless Steel Scoop, scoop meat mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 20-25 minutes or until deep golden brown. Sprinkle with Parmesan cheese. Heat remaining pizza sauce and fill bell pepper bottom; place in center of ring. To serve, cut with Slice 'N Serve. Serve with pizza sauce.

## Broccoli Ham Ring

4 oz ham, chopped (1 cup)  
1/4 lb broccoli, chopped (1 cup)  
1/4 cup onion, chopped  
1/4 cup fresh parsley, snipped

1 1/2 cups (6 oz) shredded Swiss or cheddar cheese  
2 Tbls Dijon mustard  
1 tsp lemon juice  
2 (8 oz) pkg refrigerated crescent rolls

Makes 8 servings

Preheat oven to 350°F.

Using Food Chopper, coarsely chop ham, broccoli and onion; place in Classic 2 Qt Batter Bowl. Snip parsley using Kitchen Shears. Add parsley, cheese, mustard and lemon juice to ham mixture; mix well. To assemble ring, unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on 13" Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5 inch diameter opening in center of stone). Using medium Stainless Steel Scoop, scoop ham mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 25 -30 minutes or until deep golden brown. Cut into 8 servings with Slice 'N Serve.

## Chicken Club Brunch Ring

1 cup mayonnaise  
2 Tbls Dijon mustard  
2 Tbls fresh parsley, snipped  
1 Tbls onion, finely chopped  
1 (10 oz) can chunk white chicken, drained and flaked  
4 slices bacon, crisply cooked and chopped

1 cup finely shredded Swiss cheese, divided  
2 (8 oz) pkg refrigerated crescent rolls  
2 plum tomatoes, thinly sliced  
1 medium red bell pepper  
2 cups shredded lettuce

Makes 8 servings

Preheat oven to 375°F.

In Small Batter Bowl, combine mayonnaise and mustard. Snip parsley with Kitchen Shears. Chop onion with Food Chopper. Add parsley and onion to mayonnaise mixture; mix well. In Classic Batter Bowl, flake chicken with Pastry Blender. Chop bacon with Food Chopper. Add bacon, 3/4 cup of the cheese and 1/3 cup of the mayonnaise mixture; mix well. Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on Classic Round Stone with wide ends of the triangles overlapping in the center and points toward the outside. (There should be a 5-inch diameter opening in center of Stone). Using medium Stainless Steel Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Slice tomatoes using Ultimate Slice & Grate; cut slices in half. Place 1 tomato half over filling between openings of ring. Bake 20 -25 minutes or until deep golden brown. Remove from oven; immediately sprinkle with the remaining 1/4 cup cheese. Using V-Shaped Cutter, cut off top of bell pepper. Discard top, membranes and seeds. Fill pepper with the remaining mayonnaise mixture; place in center of ring. Arrange lettuce around bell pepper. Cut into 8 servings with Slice 'N Serve.

## All-American Cheeseburger Ring

1/4 cup onion, chopped  
3/4 lb lean ground beef  
1/4 cup ketchup  
2 tsp prepared yellow mustard  
9 slices (3/4 oz each) American cheese, divided

2 (8 oz) pkg refrigerated crescent rolls  
16 dill pickle slices  
3 large plum tomatoes  
2 cups lettuce, shredded

Makes 8 servings

Preheat oven to 375°F.

Chop onion using Food Chopper. In Generation II 10" Frying Pan, cook ground beef with onion over medium heat 8 -10 minutes or until beef is no longer pink; drain. Add ketchup, mustard and 5 of the cheese slices, cut up, stir until cheese is melted. Remove pan from heat. Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on Classic Round Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5 -inch diameter opening in center of Baking Stone). Using medium Stainless Steel Scoop, scoop meat mixture evenly onto widest end of each triangle. Top each scoop with pickle slice. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 20 -25 minutes or until deep golden brown. Remove from oven. Using Crinkle Cutter, cut each of the remaining 4 cheese slices into 4 triangles. Arrange cheese triangles over top of ring. Slice tomatoes using Ultimate Slice & Grate. Arrange tomato slices around inside of center of ring. Slice lettuce into thin strands using Crinkle Cutter. Place in center of ring. Cut ring into 8 servings using Slice 'N Serve. Serve with additional ketchup and mustard, if desired.

## Florentine Chicken Ring

1 (10 oz) can white chicken, drained and flaked  
1/2 cup red bell pepper, chopped  
1 (10 oz) pkg frozen chopped spinach, thawed and well drained  
1 cup shredded cheddar cheese  
1/3 cup mayonnaise

1 tsp lemon zest  
1/2 tsp salt  
1/8 tsp ground nutmeg  
2 (8 oz) pkg refrigerated crescent rolls

Makes 8 servings

Preheat oven to 375°F.

In Classic Batter Bowl, flake chicken with Pastry Blender. Using Food Chopper, chop bell pepper. Add to chicken along with spinach, cheese, mayonnaise, lemon zest, salt nutmeg; mix well. Unroll crescent dough; separate into 16 triangles. Arrange triangles in circle on Small Round Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5 inch diameter opening in center of stone). Using medium Stainless Steel Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 20 -25 minutes or until golden brown. To serve, cut with Slice 'N Serve.

## Lemon Herb Chicken Ring

2 cups coarsely chopped cooked chicken (about 12 oz)  
1/2 cup diced red bell pepper  
3 Tbls chopped fresh parsley, divided  
1 lemon  
2 garlic cloves, pressed

1 cup shredded mozzarella cheese  
1/2 cup mayonnaise  
1 tsp Pantry Italian Seasoning Mix  
1/2 cup grated fresh Parmesan cheese, divided  
2 (8 oz) pkg refrigerated crescent rolls

Makes 8 servings

Preheat oven to 375°F.

Coarsely chop chicken using Food Chopper. Dice bell pepper using Utility Knife. Place chicken and bell pepper in Classic Batter Bowl. Chop parsley using Pizza Cutter. Zest lemon using Lemon Zester/Scorer to measure 1 teaspoon zest. Cut lemon into thin slices; cut slices in half and set aside for garnish. Add 2 tablespoons of the parsley, lemon zest, garlic pressed with Garlic Press, mozzarella cheese, mayonnaise and seasoning mix to batter bowl; mix using Small Mix 'N Scraper. Grate Parmesan cheese using Deluxe Cheese Grater. Reserve 2 tablespoons of the cheese. Add remaining cheese to chicken mixture; mix well. Unroll crescent rolls; separate into 16 triangles. Arrange triangles, slightly overlapping, in a circle on Large Round Stone with wide ends 4 inches from edge of baking stone. (Points will extend off the edge of the baking stone). Roll wide ends of dough toward center to create a 5 inch opening. Spoon chicken mixture evenly over dough in a continuous circle. Bring points of triangles up over filling and tuck under dough at center of ring. (Filling will show). Sprinkle remaining Parmesan cheese over ring. Bake 28-30 minutes or until golden brown. Remove from oven; garnish with lemon slices and remaining parsley.

## Taco Ring

3/4 lb lean (90%) ground beef, cooked, crumbled and drained  
1 (1-1.25 oz) taco seasoning mix  
1 cup shredded cheddar cheese  
2 Tbls water  
2 (8 oz) pkg refrigerated crescent rolls  
1 medium green bell pepper

1 cup salsa  
3 cups lettuce, shredded  
1 medium tomato  
1/4 cup onion, chopped  
1/2 cup pitted ripe olives  
Sour cream (optional)

Makes 8 servings

Preheat oven to 375°F degrees.

In Classic 2 Quart Batter Bowl, combine beef, taco seasoning mix, cheese and water. Unroll crescent dough; separate into triangles. Arrange triangles in a circle on 13" Baking Stone with wide ends overlapping in center and points toward outside. (There should be a 5 inch diameter opening in center). Using medium Stainless Steel Scoop, scoop meat mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Bake 20-25 minutes or until golden brown. Using V-Shaped Cutter, cut off top of bell pepper. Discard top, membranes and seeds. Fill pepper with salsa. Shred lettuce and chop tomato using 5" Utility Knife. Chop onion using Food Chopper. Slice olives using Egg Slicer Plus. Place bell pepper in center of ring; arrange lettuce, tomato, onion and olives around pepper. Using Easy Accent Decorator, garnish with sour cream, if desired. To serve, cut with Slice 'N Serve. .

## Florentine Garden Ring

8 oz deli ham, coarsely chopped  
1/3 cup chopped onion  
1/2 cup finely chopped carrot  
1/2 cup pitted ripe olives, sliced  
1 1/2 cups shredded Swiss cheese, divided

1 (10 oz) pkg frozen chopped spinach, thawed and well drained  
1/3 cup mayonnaise  
2 garlic cloves, pressed  
2 (8 oz) pkg refrigerated crescent rolls  
2 plum tomatoes, sliced

Makes 8 servings

Preheat oven to 375°F.

Chop ham and onion, and finely chop carrot using Food Chopper. Slice olives using Egg Slicer Plus. Grate cheese using Deluxe Cheese Grater. In Classic Batter Bowl, combine ham, onion, carrot, olives, 1 1/4 cups of the cheese, spinach, mayonnaise and garlic pressed with Garlic Press; mix well using Small Mix 'N Scraper. Unroll crescent dough; separate into 16 triangles. Arrange triangles, slightly overlapping, in a circle on Large Round Stone with wide ends 4 inches from edge of baking stone. (Points will extend off the edge of the baking stone). Using Baker's Roller, roll wide ends of dough toward center to create a 5-inch opening. Spoon spinach mixture evenly over dough in a continuous circle. Slice tomatoes using Utility Knife; arrange in an overlapping circular pattern over filling. Bring points of triangles up over filling and tuck under dough at center to form a ring. (Filling will show). Sprinkle with remaining cheese. Bake 25-30 minutes or until golden brown.

## Ham 'N Eggs Brunch Braid

4 oz cream cheese  
1/2 cup milk  
8 eggs, divided  
1/4 tsp salt  
Dash ground black pepper  
1/4 cup red bell pepper, chopped

2 Tbls sliced green onions with tops  
1 tsp butter or margarine  
2 (8 oz) pkg refrigerated crescent rolls  
1/4 lb thinly sliced deli ham  
2 oz cheddar cheese, shredded (1/2 cup)

Makes 10 servings

Preheat oven to 375°F.

Place cream cheese and milk in Classic Batter Bowl. Microwave on HIGH 1 minute. Whisk until smooth using Stainless Steel Whisk. Separate 1 egg using Egg Separator; reserve egg white. Add the yolk and remaining 7 eggs, salt and black pepper to Batter Bowl; whisk to combine. Chop bell pepper using Food Chopper. Add bell pepper and onions to egg mixture. Melt butter in Generation II 10 inch Frying Pan over medium low heat. Add egg mixture; cook, stirring occasionally, until eggs are set but still moist. Remove pan from heat. Unroll 1 package of crescent dough; do not separate. Arrange long edge of dough across width of Rectangle Baking Stone. Repeat with remaining package of dough. Using Baker's Roller, roll dough to seal perforations. On longest sides of Baking Stone, cut dough into strips 1 1/2 inches apart, 3 inches deep using Paring Knife (there will be 6 inches in the center for the filling). Arrange ham evenly over middle of dough. Spoon eggs over ham. Shred cheddar cheese over eggs using Deluxe Cheese Grater. To braid, lift strips of dough across filling to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Brush lightly beaten egg white over dough using Pastry Brush. Bake 25-28 minutes or until deep golden brown. Cut into slices with Slice 'N Serve.

## Chicken and Broccoli Braid

2 cups coarsely chopped cooked chicken  
1 cup coarsely chopped broccoli  
1 cup shredded cheddar cheese  
2 (8 oz) pkg refrigerated crescent rolls  
1/2 cup diced red bell pepper  
1/2 cup mayonnaise

2 tsp Pantry All-Purpose Dill Mix or dried dill weed  
1/4 tsp salt  
1 garlic clove, pressed  
1 egg white, lightly beaten  
2 Tbls slivered almonds

Makes 10 servings

Preheat oven to 375°F.

Chop chicken and broccoli using Food Chopper; place in Classic Batter Bowl. Chop bell pepper using Utility Knife; add to Batter Bowl. Press garlic over vegetable mixture using Garlic Press. Shred cheese using Deluxe Cheese Grater and add to vegetable mixture; mix gently. Add mayonnaise, Dill Mix and salt; mix well using Mix 'N Scraper. Unroll 1 package of crescent dough; do not separate. Arrange longest sides of dough across width of Rectangle Baking Stone. Repeat with remaining package of dough. Using Baker's Roller, roll dough to seal perforations. On longest sides of Baking Stone, cut dough into strips 1 1/2 inches apart, 3 inches deep using Pa ring Knife. (There will be 6 inches in the center for the filling). Spread filling evenly over middle of dough. To braid, lift strips of dough across mixture to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Tuck ends up to seal at end of braid. Brush egg white over dough using Pastry Brush. Sprinkle with almonds. Bake 25-28 minutes or until deep golden brown. Cut and serve using Slice 'N Serve.

## Cheesy Italian Braid

(It's Good For You!...pg 61)

1 (16 oz) pouch Pantry Pizza Crust & Roll Mix (including yeast packet)  
1 1/4 cups very warm water (120-130°F)  
1/4 cup snipped fresh basil leaves, divided  
2 plum tomatoes, sliced  
1 cup shredded reduced-fat mozzarella cheese, divided

1/2 cup part-skim ricotta cheese  
2 garlic cloves, pressed  
Salt (optional)  
1 egg white, lightly beaten (optional)  
2 Tbls grated fresh Parmesan cheese

Makes 8 servings

Preheat oven to 425°F.

In Classic Batter Bowl, combine pizza crust mix and yeast packet. Add warm water and stir until mixture forms a ball. Turn dough out onto well-floured surface. With floured hands, knead dough 5 minutes. Sprinkle additional flour over surface as needed to reduce stickiness. Cover; let dough rest 5 minutes. Snip basil with Kitchen Shears. Using Ultimate Slice & Grate fitted with v-shaped blade, slice tomatoes. Place dough in center of Rectangle Stone. Using lightly floured Baker's Roller, roll dough to edges of baking stone. Press garlic over dough with Garlic Press; spread evenly using Small Spreader. Starting on longest sides of baking stone, cut sides of dough into eight strips, about 1 1/2 inches wide and 3 inches long. Spread ricotta cheese evenly over center of dough. Sprinkle with half of the basil and mozzarella cheese. Arrange tomato slices evenly over filling; season with salt, if desired. Sprinkle with remaining basil and mozzarella cheese. Starting at one end, lift one strip of dough; twist one turn and lay across top of filling. Repeat, alternating strips of dough to form a braid. Fold bottom edges of dough up at ends of braid. Brush with egg white, if desired. Grate Parmesan cheese over braid using Deluxe Cheese Grater. Bake 20-23 minutes or until deep golden brown.

## Twice-As-Nice Danish Braids

### Braids

1 (8 oz) pkg cream cheese, softened  
1/4 cup sugar  
1/2 tsp almond extract  
1 egg, separated

2 (8 oz) pkg refrigerated crescent rolls  
3 Tbls seedless raspberry jam  
3 Tbls peach preserves

### Streusel

1/3 cup flour  
2 Tbls sugar

2 Tbls natural whole almonds, chopped  
2 Tbls butter or margarine, melted

Makes 2 coffee cakes (10 servings)

Preheat oven to 375°F.

For braids, mix cream cheese, sugar and almond extract. Separate egg using Egg Separator; reserve egg white. Add egg yolk to cream cheese mixture, mixing until smooth. Unroll 1 package of crescent roll dough; do not separate. Arrange longest side of dough across width of one end of Rectangle Baking Stone. Using Baker's Roller, roll dough to seal perforations. Spread half of the cream cheese mixture in 3-inch strip lengthwise down center of dough to within 1/4 inch of each end. Carefully spread raspberry jam over cream cheese mixture using Skinny Scraper. Using 3" Paring Knife, make cuts along sides of dough 1 1/2 inches apart to within 1/2 inch of filling. To braid, lift strips of dough across filling to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Fold up ends of braid to seal. Repeat procedure on opposite end of Baking Stone with remaining crescent roll dough, cream cheese mixture and peach preserves to make a second braid. Brush lightly beaten egg white over dough using Pastry Brush. For streusel, mix flour, sugar, almonds and butter until crumbly. Sprinkle evenly over braids, patting gently. Bake 22-25 minutes or until deep golden brown. Cut into slices with Slice 'N Serve.

## Peaches & Cream Braid

2 (8 oz) pkg refrigerated crescent rolls  
1 (8 oz) pkg cream cheese, softened  
1/4 cup powdered sugar  
1 egg, separated  
1 (15 1/4 oz) can sliced peaches in heavy syrup, drained

1/2 tsp Pantry Cinnamon Plus Spice Blend  
1 tsp water  
2 Tbls chopped almonds  
Powdered sugar (optional)

Makes 12 servings

Preheat oven to 375°F.

Unroll 1 package of the crescent dough; do not separate. Arrange longest sides of dough across width of Rectangle Stone. Repeat with remaining package of dough. Using Baker's Roller, roll dough to seal seams. On longest sides of baking stone, cut dough into strips 1 1/2 inches wide and 3 inches deep using Paring Knife. (There will be 6 inches of uncut dough down center for filling). In Classic Batter Bowl, combine cream cheese and powdered sugar; whisk until smooth using Stainless Steel Whisk. Separate egg using Egg Separator (set aside yolk for later use); add egg white to cream cheese mixture, whisking until smooth. Spread cream cheese mixture evenly down center of dough using Small Spreader. In Small Batter Bowl, combine peaches and spice blend; toss gently using Small Mix 'N Scraper. Spoon peaches evenly over cream cheese mixture. To braid, lift strips of dough across mixture to meet in center, twisting each strip one turn. Continue alternating strips to form braid. Tuck ends up to seal at end of braid. Combine reserved egg yolk with water; brush egg mixture over dough using Pastry Brush. Chop almonds using Food Chopper; sprinkle over dough. Bake 25-28 minutes or until deep golden brown. Remove to Stackable Cooling Rack. Sprinkle lightly with powdered sugar using Flour/Sugar Shaker, if desired. Serve warm using Slice 'N Serve.



## Ham Florentine Wreath

(Celebrate! Cookbook, pg 62)

2 packages (8 ounces each) refrigerated crescent rolls	$\frac{1}{4}$ cup mayonnaise
1 package (10 ounces) frozen chopped spinach, thawed and well drained	$\frac{1}{4}$ teaspoon coarsely ground black pepper
1 $\frac{1}{2}$ cups (8 ounces) diced cooked ham	2 plum tomatoes, sliced
$\frac{1}{4}$ cup green onions with tops, thinly sliced	1 egg white, lightly beaten
1 $\frac{1}{4}$ cups (5 ounces) shredded Swiss cheese, divided	$\frac{1}{4}$ cup sliced natural almonds, chopped

Makes 10 servings

Preheat oven to 375°F.

Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond edge of baking stone. Arrange remaining 8 triangles in center, matching wide ends. Seal seams using Baker's Roller. (Points will overlap in center; do not seal. For filling, combine spinach, ham and green onions in Classic Batter Bowl. Shred cheese using Deluxe Cheese Grater. Add 1 cup of the cheese, mayonnaise and black pepper to ham mixture; mix well. Using Large Scoop, scoop filling over seams of dough, forming a circle. Arrange tomatoes in an overlapping circular pattern over filling; top with remaining cheese. Beginning in center, lift one dough triangle across mixture. Continue alternating with outer triangles, slightly overlapping to form wreath. Tuck last end under first. Brush egg white over dough using Pastry Brush. Coarsely chop almonds using Food Chopper; sprinkle over wreath. Bake 25-30 minutes or until golden brown. Cut and serve using Slice 'N Serve.

## Turkey Cranberry Wreath

2 (8 oz) pkg refrigerated crescent rolls	3 Tbls snipped fresh parsley
1/2 cup mayonnaise	1/2 cup sweetened dried cranberries
2 Tbls honey Dijon mustard	1 cup shredded Swiss cheese
1/2 tsp coarsely ground black pepper	1/4 cup walnuts, coarsely chopped
2 cups chopped cooked turkey	1 egg
1/2 cup sliced celery	

Makes 10 servings

Preheat oven to 375°F.

Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond edge of baking stone. Arrange remaining 8 triangles in center, matching wide ends. Seal seams using Baker's Roller. (Points will overlap in center; do not seal). Place mayonnaise, mustard and black pepper in Classic Batter Bowl. Chop turkey using Food Chopper. Slice celery using Chef's Knife. Snip parsley using Kitchen Shears. Add turkey, celery, parsley and cranberries to batter bowl. Grate cheese into batter bowl using Deluxe Cheese Grater. Mix filling using Small Mix 'N Scraper. Using Medium Scoop, scoop filling over seams of dough, forming a circle. Coarsely chop walnuts using food chopper; sprinkle over filling. Beginning in center; lift one dough triangle across filling mixture. Continue alternating with outer triangles, slightly overlapping to form wreath. Tuck last end under first. Separate egg over Small Batter Bowl using Egg Separator. (Discard yolk or set aside for another use). Lightly beat egg white; brush over dough using Pastry Brush. Bake 25-30 minutes or until golden brown. Serve using Slice 'N Serve.

## Chicken Holiday Wreath

1/2 cup red bell pepper, chopped  
1/2 cup broccoli, chopped  
1/4 cup canned water chestnuts, drained and chopped  
2 Tbls onion, chopped

1 (5 oz) can chunk white chicken, drained and flaked  
1 cup shredded Colby & Monterey Jack cheese blend  
2/3 cup canned condensed cream of chicken soup  
2 (8 oz) pkg refrigerated crescent rolls

Makes 8 servings

Preheat oven to 350°F.

Using Food Chopper, coarsely chop bell pepper, broccoli, water chestnuts and onion. In Classic 2-Qt Batter Bowl, flake chicken with Pastry Blender. Add vegetables, cheese and soup; mix well using Super Scraper. To assemble ring, unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on 13" Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5 inch diameter opening in center of stone). Using medium Stainless Steel Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered). Bake 25-30 minutes or until deep golden brown. Cut into 8 servings with Slice 'N Serve.

## Mediterranean Tuna Wreath

2 (8 oz) pkg reduced-fat refrigerated crescent rolls  
1 (6 oz) cans water-packed tuna, drained and flaked  
3/4 cup finely chopped red bell pepper  
1 (14 oz) can artichoke hearts in water, drained and chopped  
1 (3.5 oz) can pitted ripe olives, drained and sliced

1 lemon  
1 (4 oz) pkg crumbled feta cheese  
1 garlic clove, pressed  
1 1/2 tsp Pantry Italian Seasoning Mix, divided  
1 egg, separated

Makes 10 servings

Preheat oven to 375°F.

Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle in Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond edge of baking stone. Arrange remaining 8 triangles in center, matching wide ends. Seal seams using Baker's Roller. (Points will overlap in center; do not seal). Drain tuna using small Colander. Using Chef's Knife, finely chop bell pepper. Chop artichoke hearts using Food Chopper. Slice olives using Egg Slicer Plus. Using Lemon Zester/Scorer, zest lemon to measure 1 tablespoon zest. In Classic Batter Bowl, combine tuna, bell pepper, artichoke hearts, olives, lemon zest, feta cheese, garlic pressed with Garlic Press and 1 teaspoon of the seasoning mix; mix well using Mix 'N Scraper. Using Large Scoop, scoop filling over seams of dough, forming a circle. Beginning in center, lift one dough triangle across filling towards the outside. Next, lift one triangle from the outside across the length of the filling. Continue alternating triangles, slightly overlapping to form wreath. Tuck last end under first. Separate egg over Small Batter Bowl using Egg Separator. (Discard yolk or set aside for another use). Add remaining seasoning mix to egg white; beat lightly. Brush over dough using Pastry Brush. Bake 35 -40 minutes or until golden brown. Cut and serve using Slice 'N Serve.

## Glazed Apple Wreath

1 lemon	2 firm, red apples such as Brae burn, cored and coarsely chopped
4 oz cream cheese, softened	1/3 cup apricot preserves
1 egg yolk	1/2 tsp ground cinnamon
1/4 cup granulated sugar	1/2 cup powdered sugar
1/4 cup flour, divided	
2 (8 oz) pkg refrigerated crescent rolls	

Makes 10 servings

Preheat oven to 375°F.

Using Lemon Zester/Scorer, zest lemon to measure 1 teaspoon zest. Juice lemon to measure 1 tablespoon juice; set juice aside. In Classic Batter Bowl, combine cream cheese, lemon zest, egg yolk, granulated sugar and 2 tablespoons of the flour; whisk until smooth using Stainless Steel Whisk. Unroll crescent dough; separate into 16 triangles. Arrange eight triangles in a circle on Large Round Stone with wide ends 3 inches from edge of baking stone and points toward the outside. (Points will extend off the edge of the baking stone). Arrange remaining triangles in center, matching wide ends with triangles already in place. Using Baker's Roller, roll over seams of triangles where wide ends meet, creating a smooth surface for filling. Do not seal center of triangles. Spread cream cheese mixture over center of dough in a continuous circle. Core apples using Utility Knife. Coarsely chop apples using Food Chopper. In clean batter bowl, combine apples, preserves, cinnamon and remaining flour; toss lightly and spoon over cream cheese mixture. Beginning with last triangle placed in center of baking stone, bring point of opposite triangle straight across filling. Next, bring point of opposite outside triangle diagonally across filling, covering point of previous triangle. (Filling will show). Repeat, overlapping points of outside and inside triangles to form a wreath. Tuck last end under first. Bake 25-30 minutes or until golden brown. Meanwhile, in small bowl, whisk powdered sugar and 2-3 teaspoons lemon juice until smooth. Drizzle glaze over wreath. Grate nuts over wreath using Deluxe Cheese Grater. Let stand until glaze is set. Cut into wedges using Utility Knife; serve using Mini -Serving Spatula.

## Creamy Caramel Apple Braid/Wreath

2 pkgs crescent rolls (reduced fat if you can find)	2 TBS flour
1 @ 8 oz. cream cheese, softened (reduced fat if you can find)	3 Granny Smith apples
1/2 cup brown sugar	1 TBS sugar, 1/2 tsp cinnamon
1 tsp vanilla	1 jar (squeeze bottle) caramel ice cream topping
	Half Gallon Vanilla ice cream

Preheat oven to 350°.

To make braid:

Unroll 1 package of crescent dough; do not separate. Arrange longest sides of dough across width of 12"x15" Rectangle Baking Stone. Repeat with remaining package of dough. Using Dough and Pizza Roller, roll dough to seal perforations. On longest sides of Baking Stone, cut dough into strips 1 ½ inches apart, 3 inches deep using 3" Paring Knife. (There will be 6 inches in the center for the filling.)

To make wreath:

Arrange triangles of crescent rolls in circle on 15" round Baking Stone with wide ends of triangles in the center and points to the outside. There will be a 5" diameter opening in the center.

Mix cream cheese, flour, vanilla and brown sugar in 1 Qt. Batter Bowl. Spread over dough.

Use AP/C/S to prepare apples, use Food Chopper to coarsely chop. Lay apples over cream cheese mixture. Bring points of triangles up and over filling and tuck under wide ends of dough in center of ring. Filling will not be completely covered. Sprinkle with cinnamon sugar from Flour/Sugar shaker.

Bake 30 minutes, slice with Slice 'N serve, drizzle each piece with caramel ice cream topping.

## Chicken & Broccoli Braid

12 oz cooked chicken  
1 cup broccoli, chopped  
1/2 cup red bell pepper  
1 garlic clove  
4 oz sharp cheddar cheese, about 1 cup  
1/2 cup mayonnaise

2 tsp Pampered Chef All-Purpose Dill Mix  
1/4 tsp salt  
2 packages (8 oz) refrigerated crescent rolls  
1 egg white, lightly beaten (optional)  
2 tbsp silvered almonds (optional)

Preheat oven to 375° F

### Step 1

Chop chicken and broccoli using Food Chopper. Place in Classic Batter Bowl. Chop bell pepper using 5" Utility Knife, add to batter bowl. Press garlic over vegetable mixture using Garlic Press. Shred cheese using Deluxe Cheese Grater and add to vegetable mixture. Mix gently. Add mayo, dill mix and salt. Mix well using the Mix N Scraper.

### Step 2

Unroll 1 package of crescent dough - do not separate. Arrange longest side of dough across width 12 x 15 rectangle baking stone repeat with the remaining package of dough.

### Step 3

Using Bakers Roller, roll dough to seal perforations. On longest side of baking stone, CUT dough into stripes 1 - 1/2 in apart 3 in deep using pizza cutter (there will be 6 inches in the center for the filling) Spread filling evenly over middle of dough. To braid, lift strips of dough across mixture to meet in center, twisting each strip on turn. Continue alternating strips to form a braid. Tuck ends under to seal at end of braid.

### Step 4

Brush egg white over dough using pastry brush. Sprinkle with almonds. BAKE 25 - 28 mins or until deep golden brown. Cut and serve using Slice N Serve.

## Hawaiian Chicken Wreath

2 packages (8 ounces each) refrigerated crescent rolls  
1/2 cup mayonnaise  
3 tablespoons honey mustard (I prefer the thick kind, like Honeycup)  
1/2 teaspoon coarsely ground black pepper  
2 cups cooked chicken, chopped (about 12 ounces)

1/2 cup celery, sliced  
3 tablespoons fresh parsley, snipped  
1/2 cup pineapple slices (about 4 slices), + 2 for garnish  
4 ounces Cheddar cheese, shredded (1 cup)  
1/4 cup macadamia nuts chopped  
1 egg, separated

### Step 1

Preheat oven to 375°F. Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center, arrange 8 triangles in a circle on Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond edge of Baking Stone. Arrange remaining 8 triangles in center, matching wide ends. Seal seams using Dough and Pizza Roller. (Points will overlap in center; do not seal.)

### Step 2

Measure mayonnaise, mustard, and black pepper into Classic Batter Bowl. Chop chicken, using Food Chopper. Slice celery using Chef's Knife. Snip parsley using Kitchen Shears. Add chicken, celery, parsley, and pineapple to Batter Bowl. Grate cheese into Batter Bowl using Deluxe Cheese Grater. Mix filling using Mix 'N Scraper®. Using Medium Scoop, scoop filling over seams of dough, forming a circle.

### Step 3

Coarsely chop nuts using Food Chopper; sprinkle over filling. Beginning in center, lift one dough triangle across mixture. Continue alternating with outer triangles, slightly overlapping to form wreath. Tuck last end under first.

### Step 4

Separate egg over Small Batter Bowl using Egg Separator. Beat egg white lightly; brush over dough, using Pastry Brush. Bake 25-30 minutes or until golden brown. Cut and serve using Slice 'N Serve®.

## Five Minute Fudge Wreaths

This super-simple recipe will be a hit at your holiday party! Try all three varieties: the Chunky Chocolate Fudge Wreath with Walnuts and Currants, the White Chocolate Wreath with Pistachio and Cranberry or the Goober and Raisinette Wreath!

12 ounce package semisweet chocolate chips  
1 cup butterscotch chips  
14 ounce can sweetened condensed milk (save the can)  
1 teaspoon pure vanilla extract  
8-ounce can walnuts, plus more for topping

1/2 cup raisins or dried currants (a couple of handfuls)  
Candied red and green cherries to decorate top (like holly)  
Softened butter to grease an 8 inch round cake pan

### Step 1

Grease an 8-inch round cake pan with softened butter. Pour the chocolate and butterscotch chips, condensed milk and vanilla into a medium saucepan. Put the pan on the stove and turn the heat to low.

### Step 2

Cover the empty condensed milk can with plastic wrap and put it in the center of the round cake pan.

### Step 3

Stir the chips and milk until they melt together, about 3 minutes. Stir in nuts and raisins. Scoop the fudge into the cake pan all around the plastic-covered can in the center to form a wreath or ring shape. Let it be all bumpy on top. Keep pushing the can back to the center if the fudge moves it away from there. Cut the red cherries in half with scissors and the green cherries into quarters. Use the green pieces to make leaves and the red to make holly berries. Decorate the fudge with several groups of holly berry sprigs made from the cherries and garnish with walnuts between the sprigs.

### Step 4

Put the fudge in the fridge and chill until firm. Remove the can from the center, then loosen the sides and bottom of the fudge with a spatula. Cut the fudge into thin slices to serve.

To give the wreath as a gift, wrap in cellophane and secure with a bow or ornament.

### Variations:

#### White Chocolate Wreath with Pistachio and Cranberry

Substitute the chocolate chips with white chocolate chips, 1 1/2 ounce bag plus 1 cup.  
Substitute 1 to 1 1/2 cups of shelled natural pistachio nuts for walnuts.  
Substitute 1/2 cup dried sweetened cranberries for currants.

#### Goober and Raisinette Wreath

Swap butterscotch for peanut butter chips  
Swap large whole peanuts for walnuts used in original recipe (such as peeled Virginia Peanuts)  
Swap 1/2 cup large raisins for currants in original recipe

# Caramel Pecan Dessert Ring

1 cup pecans, finely chopped  
1/2 cup firmly packed brown sugar  
1/4 cup all-purpose flour  
1 egg  
1/2 teaspoon vanilla

1 package (17.3 ounces) refrigerated grand-size flaky biscuits (8 biscuits)  
1 large red baking apple such as Jonathan  
1/4 cup caramel ice cream topping or maple-flavored syrup  
Vanilla ice cream (optional)

Yield: 16 servings or 24 sample servings

## Step 1

Preheat oven to 375°F. Finely chop pecans using Food Chopper. In Classic Batter Bowl, combine pecans and brown sugar; mix well using Small Mix 'N Scraper(R). Set aside 1/4 cup of the pecan mixture. Add flour to remaining pecan mixture ; mix well. Add egg and vanilla; mix until well blended. Set filling aside.

## Step 2

Separate biscuits; peel each biscuit apart into 2 layers for a total of 16 biscuit halves. Arrange biscuit halves in an overlapping circular pattern 2 inches from edge of Large Round Stone, leaving a 4-inch-diameter opening in center of baking stone. To create indentation for filling, lightly flour small end of Baker's Roller(TM). Beginning in center of each biscuit, roll dough to a 5-inch width, forming a well that continues around biscuit ring. Spoon pecan mixture evenly into well in biscuit ring.

## Step 3

Cut apple in half using Utility Knife; remove stems and core using Cook's Corer(TM). Place apple halves on Cutting Board, cut sides down. Using a rocking motion, crinkle cut each apple half crosswise into 1/4-inch slices with Crinkle Cutter. Place 16 apple slices over filling in a circular pattern. Sprinkle reserved pecan mixture over apples.

## Step 4

Bake 25-30 minutes or until golden brown. Drizzle with ice cream topping using Adjustable Measuring Spoon. To serve, cut between apple slices using Pizza Cutter and serve using Mini -Serving Spatula. Serve with ice cream, if desired.

**Nutrients per serving:** Calories 200, Total Fat 10 g, Saturated Fat 1.5 g, Cholesterol 15 mg, Carbohydrate 26 g, Protein 3 g, Sodium 320 mg, Fiber 1 g

## Savory Sandwich Ring

2 packages (11 ounces each) refrigerated French bread dough  
1 egg white, lightly beaten  
3 garlic cloves, pressed  
1 teaspoon Pantry Italian Seasoning Mix  
1 medium green bell pepper, thinly sliced  
1 medium onion, thinly sliced  
1 medium tomato, thinly sliced

$\frac{1}{2}$  cup pitted ripe olives, sliced  
8 ounces, thinly sliced deli meat, such as hard salami, turkey, ham or bologna  
4 ounces thinly sliced cheese, such as Swiss, Muenster or American  
2 cups thinly sliced lettuce  
 $\frac{1}{4}$  cup plus 2 Tablespoons Italian salad dressing, divided

Yield: 8 servings

Preheat oven to 350°F.

Place dough, seam side down, on Large Round Stone. Join ends of dough together to form one large ring. Using Serrated Bread Knife, make eight diagonal cuts,  $\frac{1}{2}$  inch deep, on top of dough.

Combine egg white, garlic pressed with Garlic Press and seasoning mix; brush over dough using Pastry Brush. Bake 26 -30 minutes or until deep golden brown. Immediately remove bread to Stackable Cooling Rack; cool completely.

Using Ultimate Slice & Grate fitted with v-shaped blade, slice bell pepper, onion and tomato. Slice olives using Egg Slicer Plus®.

To assemble sandwich, cut bread in half horizontally using Serrated Bread Knife. Place bottom half of bread on large serving platter. Arrange meat and cheese evenly over bottom half of bread. Top with lettuce. Drizzle 2 Tablespoons of the salad dressing evenly over the lettuce. Top with bell pepper, onion, tomato and olive slices. Brush cut side of bread top with remaining dressing using clean Pastry Brush; place over bottom half. Cut into wedges.

## Fiesta Sandwich Ring

2 packages (11 oz each) refrigerated French bread dough  
1 lime  
2 Tablespoons finely chopped fresh cilantro  
1 jalapeño pepper, seeded and finely chopped  
 $\frac{1}{2}$  cup mayonnaise  
1 garlic clove, pressed

2 cups thinly sliced iceberg lettuce  
2 plum tomatoes, sliced  
 $\frac{1}{2}$  cup pitted black olives, sliced  
4 slices (1oz each) Colby & Monterey Jack cheese blend  
8 ounces sliced deli turkey breast or ham

Yield: 8 servings

### Step 1

Preheat oven to 350°F. Place dough, seam side down, on Large Round Stone. Join ends of dough together to form one large ring. Using serrated knife, make eight diagonal cuts,  $\frac{1}{2}$  inch deep, on top of dough. Bake 26-30 minutes or until deep golden brown. Immediately remove bread from oven to cooling rack; cool completely.

### Step 2

Using Lemon Zester/Scorer, zest lime to measure  $\frac{1}{2}$  teaspoon zest. Juice lime to measure 2 teaspoons juice. Finely chop cilantro using Pizza Cutter. Slice off stem from jalapeño pepper using Utility Knife; slice in half lengthwise. Remove seeds from jalapeño using Cook's Corer® and finely chop using Food Chopper. Combine lime zest, juice, cilantro, jalapeño pepper, mayonnaise and garlic pressed with Garlic Press in Classic Batter Bowl; mix well using Small Mix 'N Scraper®.

### Step 3

Thinly slice lettuce and slice tomatoes using Utility Knife. Slice olives using Egg Slicer Plus®. Cut cheese slices in half using Crinkle Cutter.

### Step 4

To assemble sandwich, cut bread in half horizontally using Serrated Knife. Place bottom half of bread on large serving platter. Spread mayonnaise mixture evenly on cut sides of bread. Arrange meat and cheese evenly over bottom half of bread. Top with lettuce, tomatoes and olives. Place top half of bread over bottom half. Cut into wedges.



## Making the Ring and Braid

Here are directions for making the ring or the braid

### MAKING THE RING



Unroll 2 (8-ounce) packages refrigerated crescent rolls; separate into 16 triangles. Arrange triangles, slightly overlapping, in a circle on **Large Round Stone** with wide ends 4 inches from edge of baking stone. (Points will extend off the edge of the baking stone.) Roll wide ends of dough toward center to create a 5-inch opening.



Using **Large Scoop**, scoop filling evenly over dough in a continuous circle.



Bring points of triangles up over filling and tuck under dough at center to form a ring. (Filling will show.) Continue as recipe directs.



### MAKING THE BRAID



Unroll 2 (8-ounce) packages refrigerated crescent rolls; do not separate. Arrange dough on **Rectangle Stone** with longest sides of rectangles across width of baking stone. Roll dough to seal seams.



Starting on longest sides of baking stone, cut sides of dough into eight strips, about 1½ inches wide and 3 inches long. Using **Large Scoop**, scoop filling evenly over center of dough.



Starting at one end, lift one strip of dough; twist one turn and lay across top of filling. Repeat, alternating strips of dough to form a braid. Fold bottom edges of dough up at ends of braid. Continue as recipe directs.



## Making the Wreath

Here are directions for making the wreath.



### Simple SHAPES

The Wreath, Ring and Braid have been hailed as some of our most popular recipes. Flaky pastry is filled with a savory filling for a dramatic main dish that can be prepared in less than an hour. Choose a distinctive shape, then fill it with one of the eight fabulous fillings we've included on the next few pages. It's as easy as that!

### MAKING THE WREATH



Unroll 2 (8-ounce) packages refrigerated crescent rolls; separate into 16 triangles. Arrange eight triangles in a circle on **Large Round Stone** with wide ends 3 inches from edge of baking stone and points towards the outside. (Points will extend off the edge of the baking stone.) Arrange remaining triangles in center of baking stone, matching wide ends with triangles already in place. (Points will overlap in center.)



Using **Baker's Roller™**, roll over seams of triangles where wide ends meet, creating a smooth surface for filling. Do not seal center triangles.



Using **Large Scoop**, scoop filling evenly over dough in a continuous circle.



Beginning with last triangle placed in center of baking stone, bring point of triangle straight across filling. Next, bring point of opposite outside triangle diagonally across filling, covering point of previous triangle. (Filling will show.) Repeat, overlapping points of inside and outside triangles to form a wreath. Tuck last end under first. Continue as recipe directs.