



Cheese-Stuffed Pull-Apart Tree

INGREDIENTS

15 Hy-Vee frozen white dinner rolls, thawed but still cold
2 package(s) (4-oz. each) Montchevre goat cheese, any 2 varieties
¼ cup Hy-Vee salted butter
1 ¼ cups finely shredded Parmigiano Reggiano cheese, divided
Italian parsley, for garnish
Fresh rosemary, for garnish
Hy-Vee crushed red pepper, for garnish
1 jar(s) (6-oz.) Quince & Apple apples and cranberry preserves, for serving

PREPARATION

- 1** Line a large baking sheet with parchment paper. Lightly spray with nonstick spray; set aside.
- 2** Cut each roll in half. Flatten each piece into a 3-inch round. Spoon 1 teaspoon goat cheese onto center of each round. Wrap dough up and around cheese to completely enclose; tightly pinch edges to seal.
- 3** Microwave butter in a small microwave-safe bowl on HIGH 30 seconds or until melted. Place 1 cup Parmigiano Reggiano cheese in a small bowl.
- 4** Dip top of each dough ball in butter; shake off excess. Then dip in Parmigiana Reggiano cheese to coat top. Arrange coated balls ½ inch apart, with cheese sides up, on prepared baking sheet in the shape of a tree. Use 2 balls for the trunk and 7 for the bottom layer of the tree. Continue forming tree using one less dough ball for each row. Cover loosely with greased plastic wrap. Let rise for 15 to 20 minutes or until rolls are slightly puffed.
- 5** Preheat oven to 350°. Uncover tree and bake for 18 to 23 minutes or until golden brown. Garnish with parsley, rosemary and red pepper. Sprinkle with remaining ¼ cup Parmigiana Reggiano cheese. Serve with preserves.