



Cheesy Corn Biscuit Cups
(Includes a meaty variation)
Serves 8

Ingredients

- 1 can 8 counts refrigerated biscuit dough (any brand)
- 1 8oz. packet of cream cheese
- 1 egg
- ½ cup frozen corn
- ¼ cup finely chopped red bell pepper
- ¼ tsp Curry Powder
- Salt and black pepper to taste
- ½ cup shredded cheese, any variety

Method

1. Heat the oven to 375° F. Spray regular-size muffin cup pan with non-stick cooking Spray. Separate the dough into 8 biscuits. Roll each of them into ¼” thickness and 4 ½” rounds.
2. Place the rounds into the muffin cups pressing well at the bottom and up the sides. Make some tiny slits with the tip of a knife onto the dough all around so that it does not puff up.
3. Meanwhile, in a small bowl, beat cream cheese until smooth. Add the egg and beat until they are combined well. Add the corn, pepper, spice and salt and black pepper to taste.
4. Divide the cheese mixture into 8 parts and fill the dough cups. Top with the shredded cheese and bake for 20 min or until the biscuits are nicely browned on all the sides and the cheese is melted.
5. Sprinkle the cups with dry parsley flakes and serve.

--Want to make it meaty?

Fill the cups with prepared chili and sprinkle the tops with shredded cheese and bake. A sure hit for your crowd!