



### **Hasselback Apple Baklava Biscuits**

*Honey-glazed flaky layered biscuits filled with spiced walnuts and apples.*

1/2 medium apple, cored and peeled  
1 tsp lemon juice  
1/2 cup walnuts, finely chopped  
1/2 tsp ground cinnamon  
1 tsp granulated sugar  
1/8 tsp ground cardamom (optional)  
1 (16.3 oz) roll Pillsbury Grand Flaky Layers Biscuits (8 biscuits)  
Lemon or orange flavored yogurt, for serving (optional)

#### **Honey Glaze**

3 Tbsp water  
1/4 cup granulated sugar  
1/4 cup honey  
1/8 tsp ground cinnamon  
1/4 to 1/2 tsp orange zest

**Preheat** oven to 375°F. Lightly grease a 9½- to 10-inch pie pan.

**Prepare the apple:** Using a peeler, cut about 16 thin apple slices. Toss with lemon juice and set aside.

**Make the walnut filling:** In a small bowl, combine the finely chopped walnuts, cinnamon, sugar, and cardamom (if using). Set aside.

**Prepare the Hasselback biscuits:** Each Hasselback biscuit uses 2 biscuits. You will make 4 total. Separate the biscuits and place pairs with the flaky layers facing up, arranging them vertically in the pie pan (top, bottom, left, right) with about 2 inches between each pair. It helps to gently pull out the bottom layers so they stand upright.

**Fill the biscuits:** For each pair, make 2 shallow cuts into the top of the stacked biscuits. Tuck one thin apple slice into each cut. Sprinkle about 1/4 teaspoon of the walnut mixture on each side of the apple slice to help hold everything in place.

Bake for 17 minutes or until golden brown.

**Make the glaze:** While the biscuits bake, combine the water, sugar, honey, cinnamon, and orange zest in a small saucepan. Bring to a boil over medium heat, then reduce to a low boil and cook for 5–8 minutes until slightly thickened, stirring occasionally. Remove from heat.

**Finish:** Spoon or pour the warm glaze generously over the hot biscuits, letting it soak in. Sprinkle with any remaining walnut mixture. Allow to cool slightly so the glaze absorbs.

Serve warm with lemon or orange yogurt on the side, if desired.

Yield: 4 Hasselback Apple Baklava Biscuits

**About the Recipe:** This Hasselback Apple Baklava Biscuits recipe is a delightful shortcut twist on classic Greek baklava. Flaky layered biscuits are filled with thin apple slices and spiced walnuts, then baked until golden and drenched in a luscious honey glaze. The result is a warm, aromatic treat with the perfect balance of sweetness, spice, and crunch, wonderful for breakfast, brunch, or dessert.