



HANDHELD RHUBARB PIE

- 1 (12 ounce) can refrigerated buttermilk biscuits dough**
- 1 bag frozen rhubarb sauce, thawed**
- 1 teaspoon vanilla**
- ¼ teaspoon cinnamon**
- ½ cup butter or margarine, melted**

Preheat oven to 350 degrees. Separate biscuits from the can. Flatten into about a three-inch circle. Mix together rhubarb sauce vanilla and cinnamon. Place a tablespoon of sauce into the center of a dough circle, warp the dough around the rhubarb and pinch to seal tightly. Place seam-side down in a 9x13 pan that has been sprayed with shortening. Brush melted butter or margarine over the tops. Sprinkle with more sugar and cinnamon if desired.

Bake in a heated 350 degree oven 35 to 40 minutes or until golden brown.

Courtesy of Peggy Daugherty

Peggy writes: "I know this is only semi-homemade, but Hostess never made a pie like this!"