

Sausage Pinwheels Recipe

Yields 42 Pinwheels

Ingredients

2 Cups	All Purpose Flour	2/3 Cup	Milk
1 Tbls	Baking Powder	1 Lb	Bulk Sausage
1 tsp	Salt		
1/4 Cup	Shortening		

Instructions

1. All ingredients should be at room temperature before starting.
2. Combine the flour, baking powder and salt.
3. Cut in the shortening until the mixture resembles coarse meal.
4. Stir in the milk.
5. Continue stirring until thoroughly blended.
6. Turn the dough out onto a lightly floured surface.
7. Knead lightly 3 or 4 times.
8. Roll the dough into a (18"x22") rectangle.
9. Spread the sausage over the dough, leaving a 1/2" margin all around the edges.
10. Carefully roll the dough lengthwise in jellyroll fashion.
11. Pinch the seam and the edges to seal.
12. Cover.
13. Refrigerate for at least 1 hour.
14. Preheat the oven to 350 degrees.
15. Slice the dough into 1/4" thick slices.
16. Arrange 1" apart on baking sheets.
17. Bake until browned (about 20 minutes).
18. Serve warm.