



## Treat Time

**Approximate Time: 30 minutes**

**Prep Time:** 5 minutes

**Bake Time:** 20 minutes

### “Turnover” A New Leaf



3 C. Bisquick®  
1/2 C. milk  
20 drops green food coloring  
2/3 C. shredded cheese  
1/3 C. cream cheese  
1/4 C. melted butter  
1/4 tsp. garlic salt

Mix milk and food coloring together. Add to Bisquick®. Mix until a soft ball forms. Knead on a lightly floured surface for 30 seconds. Divide dough into twelve balls. For filling, mix together shredded cheese and cream cheese (chive and onion flavor can be substituted for plain cream cheese. For topping mix together melted butter and garlic salt.

**Treat Time:** Give each family member a ball of dough. Flatten dough with the palm of your hand into 1/4 inch thick ovals. Top with 1 tsp. cheese mixture. Fold in half; press edges together with tines of fork. Pinch one end together to form a small stem. Draw veins on your leaf with the edge of fork tine or with a tooth pick.

Place on a lightly greased cookie sheet. Brush tops with garlic butter.  
Bake in 375 degree F. oven for 20 minutes.  
Before serving, brush tops with remaining garlic butter.

**Closing Prayer** and blessing on the food.

**Note:** To “turnover” a new leaf means that you are committing to change your life for the better.