

Cut 'n Seal Recipes

Easy Spinach Tarts

1 pkg. (10 oz) frozen creamed spinach, thawed
Soft white or wheat bread
1/4 cup butter or margarine, melted

Preheat oven to 350F. Use one slice of soft wheat or white bread for each tart. Place about 1 tsp of filling in center of each bread slice. Fold bread over in center. Use 3-inch cut-n-seal to seal and cut bread. Brush top lightly with melted butter or margarine. Bake for 12 minutes or until lightly browned. Serve immediately.

Other fillings:

Ham 'n Swiss:

Spread center of bread with Dijon mustard. Add finely chopped ham and finely grated swiss cheese.

Pepperoni Pizza:

Spread center of bread with pizza sauce. Add finely chopped pepperoni and finely grated mozzarella cheese. Sprinkle with oregano.

Deviled Ham:

Spread center of bread with deviled ham. Add finely grated swiss cheese. Sprinkle with dried parsley. (note: a 4 1/2 oz can of deviled ham is enough for about 22 tarts.)

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Cheese-Filled French Toast

From The Pampered Chef Favorites

4 oz cream cheese, softened
2-3 TBSP canned pastry filling (almond, apricot, raspberry, etc.)
2 eggs
1/3 cup milk
1/2 tsp vanilla
24 slices fresh, soft bread
powdered sugar

Preheat oven to 400F. Blend cream cheese with filling until smooth. Set aside. Beat eggs. Blend in milk and vanilla. Set aside. Spread filling mixture in small circle on each of 12 slices of bread. Top each slice with another slice of bread. Cut and seal using 3-inch Cut - N - Seal. Dip filled bread in egg mixture. Place dipped pieces on baking stone and bake for 5 minutes. Turn pieces and continue baking for 5 additional minutes or until golden brown. Serve warm, dusted with powdered sugar.

Yield: 12 pieces

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Honey Nut Apple Tarts

1 medium apple, chopped
1/4 cup walnuts, chopped
1/4 cup seedless raisins
1/4 tsp cinnamon
1/8 tsp nutmeg
1 tsp lemon zest
2 TBSP honey
Melted butter or margarine
Soft white or wheat bread
Cinnamon sugar

Preheat oven to 375. Peel, core and slice apples. Chop apple and walnuts. Combine chopped ingredients with raisins, spices, lemon zest, and honey in batter bowl.

Place a scant tsp. of apple mixture in the center of bread. Gently fold bread in half, covering the mixture. Use 3" cut n seal to cut and seal crescent shaped tarts. Brush tarts with melted butter. Sprinkle with cinnamon sugar mixture. Bake on 15" baking stone for 10-12 minutes or until golden brown.

Yield:
25 tarts

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Toasty Breakfast Pockets

6 slices American cheese
2 hard cooked eggs, peeled
2 ounces sliced deli turkey breast, chopped (1/2 cup)
1 TBSP mayonnaise
24 slices of soft wheat or white bread
3 TBSP butter or margarine
paprika (optional)

Preheat oven to 400 degrees F. Using 3" cut n seal, cut 6 circles from cheese slices on cutting board. Cut each circle into quarters using my safe cutter. Wrap in plastic wrap and refrigerate. Cut the remaining scraps of cheese into small pieces and place in 2qt batter bowl. For each egg, slice egg using egg slicer. Turn the egg a quarter turn and slice again to make small pieces. Add egg pieces to batter bowl. Using food chopper, chop turkey. Add turkey and mayonnaise to batter bowl. Mix lightly with super scraper. For each pocket, place one bread slice on cutting board. Gently pat down center of bread. Using small stainless steel scoop, place a level scoop of egg mixture in center of bread slice. Gently pat down center of second bread slice and place over filling. Use cut n seal to make pokets. Arrange pockets on flat baking stone placed in rack. Melt butter. Using pastry brush, brush tops of pockets with butter. Bake 11-12 minutes or until lightly browned. Remove from oven. Top each pocket with two pieces of cheese and sprinkle with paprika if desired. Return stone to oven and continue baking 1 minute or until cheese begins to melt. Serve warm.

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Chicken Salad Tarts

Filling:

2 Tbs. water chestnuts

1 Tbs. onion, chopped

1 can (6 oz) white chicken, drained

2 Tbs. sour cream

2 Tbs. Mayo

1/4 tsp. dill weed

24 slices soft white or wheat bread**

1/4 cup butter or margarine, Melted

Preheat oven to 375 degrees. Chop water chestnuts and onion with food chopper. Combine all ingredients except bread and butter in Classic 2qt. BB; stir together with Super Scraper. Place one scant Tbs. onto one bread slice. Cut into rounds using 3" CnS. Brush melted butter over tops using Pastry Brush and sprinkle with dill weed. Bake 10 minutes or until golden brown

Yield 12 tarts or 24 Sample Servings.

*Any type of nut can be substituted

** For change, use 12 slices white and 12 slices wheat bread. Place filling on one flavor, and top with opposite flavor

Approx. 181 ca and 7 g of fat per serving

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Breakfast Biscuits

Biscuit Dough:

2 cups flour

1-tsp. sugar

1/4-tsp. salt

1-Tbs. baking powder

1/3-cup butter or margarine, chilled

2/3-cup milk

Fillings:

1. Cooked crumbled sausage and grated sharp Cheddar cheese

2. Chopped canned peaches and red raspberry preserves

3. Ricotta or soft cream cheese mixed with orange marmalade.

Preheat oven to 450 degrees. Mix together flour, sugar, salt and baking powder. Cut in butter with Pastry Blender until mix is size of small peas. Add milk all at once. Stir until dough sticks together. (Food processor may be used. Use frozen butter cut into pieces) With floured hands, knead dough a little on lightly floured pastry cloth or board. Roll out half of dough to about 1/4" thick.

Place about a scant tsp. of filling on dough near the edge. Fold dough over filling. Cut and seal into crescent with 3" Cut 'n Seal.

Cut a slash or two in the top. Place on Baking Stone. Repeat using remainder of dough.

Breakfast Biscuits may be frozen. Defrost and warm in the oven (wrapped in foil) before serving.

Recipe Variation

You may sub. Refrigerated biscuits for the homemade biscuit dough.

Use 2 pkg. (10 oz) refrigerated. Buttermilk biscuits. Separate biscuits, flatten with palm of hand. Fill and seal. Bake at 350 degrees for 10 minutes.

Bananas Foster Filled French Toast

Filling:

2 Tbs. Butter or margarine

1/4 cup dark brown. sugar, packed

1/4 tsp. cinnamon

1 banana, peeled and chopped finely

1/8 tsp. rum extract

Melt butter in 1 1/2-qt. saucepan. Add brown sugar and cinnamon. Cook over medium heat until bubbly. Stir in bananas and rum; remove from heat.

French Toast:

1 egg

1/4-cup milk or water

1/4-tsp. vanilla extract

pinch of salt

1 loaf fresh, soft bread

Butter or margarine for frying

Powdered sugar

Beat egg, liquid, vanilla and salt with 10" Whisk. Set aside. Place a scant tsp. of filling in center of a slice of bread. Cover with another slice. Cut `n Seal the 2 layers of bread with 3" Cut `n Seal.

(Use the remaining bread crusts for breadcrumbs, or bread pudding).

Dip filled bread in egg mixture. Lightly sauté on both sides in melted butter. Serve warm, dusted with powdered sugar.

10 to 12 pieces

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Cheese Filled French Toast

4 oz cream cheese

2-3 Tbs. canned filling (almond, apricot, raspberry, strawberry, etc.)

2 eggs, slightly beaten

1/3-cup milk

1/2-tsp. vanilla extract

24 slices fresh, soft bread

powdered sugar

Preheat oven to 400 degrees. Blend cream cheese with filling until smooth Set aside. Beat eggs, blend in milk and vanilla, set aside.

Spread filling mixture in small circle on each of the 12 slices of bread. Top each of these slices with one of the remaining slices. Cut and seal using Cut `n Seal.

Dip filled bread in egg mixture. Place dipped pieces on Baking Stone and bake. Turn the French Toast pieces after 5 minutes and bake an additional 5 minutes or until golden brown. Serve warm, dusted with Powdered Sugar.

12 pieces

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Hot Pepper Cheese Tarts

1 pkg. (12 oz) Won Ton Wrappers
1 pkg. (8 oz) Mexican or hot pepper cheese, cut into 1/2" cubes
1 egg, beaten
3 cups oil for deep frying
salsa

Place 1 cube of cheese on each won ton wrapper off-center. Paint a half circle on the edge of the wrapper with beaten egg. Fold won ton wrapper in half to form a triangle. Cut and seal crescent shaped tarts with 3" Cut 'n Seal. Heat oil in Stir-Fry Skillet. Deep fry crescents until they are puffy and light brown. Drain and serve hot with salsa for dipping.

Approx. 50 tarts.

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Pesto Pepperoni Filling for Tarts

1/4-cup fresh pesto sauce
2 Tbs. chopped pepperoni
2 Tbs. shredded mozzarella cheese
Melted butter or margarine.

1 loaf soft white or wheat bread.

Preheat oven to 400 degrees. Combine all ingredients. Spoon 1 scant tsp. of filling per tart onto bread. Fold bread, then cut and seal with 3" Cut 'n Seal. Brush tarts with melted butter. Bake 8-10 minutes, or until lightly browned

Approx. 20 appetizers

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Cheddar Artichoke Crescents

1 pkg. frozen puff pastry
1/2 cup Mayo
3/4 cup grated Cheddar cheese
1/8 tsp. onion salt
1 tsp. dill weed
1/8 tsp. lemon pepper
1 jar (6 oz) artichoke hearts, drained
1 egg, lightly beaten

Preheat oven to 375 degrees. Take puff pastry out of freezer and handle according to pkg. directions. Combine Mayo, Cheddar cheese, onion salt, dill weed and lemon pepper together and chill. Cut each artichoke into six pieces. Roll out dough as thin as possible on a lightly floured surface. Place a piece of artichoke on dough. Top each artichoke with 1 scant tsp. of Mayo mixture. Fold dough over filling. Dip 3" Cut 'n Seal in flour. Cut and seal crescent shaped tarts with Cut 'n Seal. Repeat process until all pastry is used.

Brush beaten egg on tarts and bake 12 - 15 minutes.

24 - 30 appetizers

Toasty Sandwich Tarts

Method: Use one slice of soft white or wheat bread for each tart. Place 1 scant tsp. of filling off center of each slice of bread. Fold bread over in the center. Use 3" Cut 'n Seal to seal and cut the bread. Brush top lightly with melted butter or margarine. Bake at 350 degrees for 12 minutes or until lightly browned. Serve immediately.

Fillings

Ham and Swiss Spread center of bread with Dijon-style mustard. Add finely chopped ham and finely grated Swiss cheese
Pepperoni Pizza Spread center of bread with pizza sauce. Add finely chopped pepperoni and finely grated Mozzarella cheese. Sprinkle with oregano.

Deviled Ham Spread center of bread with Deviled Ham. Add finely grated Swiss cheese. Sprinkle with dried parsley. (Note: a 4.5-oz can of Deviled ham is 1/2 cup,
Enough for about 22 tarts.

Zesty Beef Filling for Tarts

1/2 cup finely chopped cooked beef
1 pkg. (3 oz) cream cheese, softened
1 Tbs. horseradish
1 Tbs. chopped green onion
1 loaf soft white or wheat bread

Preheat oven to 400 degrees. Combine ingredients Spoon about 1 scant tsp. filling per tart onto bread. Fold bread. Cut and Seal tarts with Cut 'n Seal. Bake 8 - 10 minutes or until lightly browned.

Approx. 24 Appetizers

Cheddar Apple Tarts

Piecrust dough for 2 crusts
1 medium apple, finely chopped
1/4-tsp. cinnamon-sugar mixture
1 oz shredded Cheddar Cheese

Preheat oven to 425 degrees. Roll out dough for one crust to 1/8" thick. Form small mounds of apples, topped with 1/4-tsp. cinnamon-sugar and shredded cheese about 3" apart on dough.

Roll out second dough same as first. Place over first dough covering apple mounds. Cut and seal round tarts with 3" Cut 'n Seal. Bake 10-12 minutes or until lightly browned.

8 tarts

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