Chicken Pillows

Cream Cheese Chicken Filling:

2 chicken breasts (I just used a pre-roasted chicken I bought - just took the meat off the bones and cut it into small pieces)
4 Tbls butter
Salt and pepper, to taste
Garlic powder, to taste
1 package cream cheese
baby spinach, to taste

Place chicken in slow cooker. Put one tablespoon butter on each chicken breast half. Sprinkle salt, pepper and garlic powder over chicken. Cover and cook for 2-3 hours. Cool and shred chicken. Mix the shredded chicken with the cream cheese. Store in refrigerator until ready to use. When cool mix in the baby spinach.

Dough:

1 Tbls dry yeast
1 Tbls honey
1/4 C lukewarm water

Mix and set aside to soften.

Scald 1 C milk.

Add:

1/2 C butter or margarine
1/2 C sugar
3 slightly beaten eggs
1 tsp salt
Yeast mixture
4 C flour (or maybe a little more)

Topping:
1/2 C butter
2 C bread crumbs, or crushed corn flakes

Cover and let rise until doubled. Cut the dough in half. Roll each part out on a well-floured surface into a circle the size of a pizza pan. Spread a little melted butter on the dough. Cut in fourths, then cut again until you have 8 pieces shaped like pizza pieces. Put a spoonful of cream cheese chicken mixture in the middle of the fat end of each piece. Starting at the big end, fold in the corners and roll each piece up into a crescent-shaped roll. Place on greased cookie sheet and let raise about an hour, or until doubled in size. Dip rolls in melted butter and roll in crushed corn flakes. Bake at 375 degrees Fahrenheit for about 20 to 30 minutes. Spoon sauce mixture (see recipe below) over top of rolls when ready to serve.

*The dough can be made the night before and kept in the refrigerator. Makes 16 rolls.

Sauce:

2 Tbls butter
1 Tbls flour
2 C milk
2 Tbls chicken seasoning, or to taste (I used fresh rosemary from our garden instead and put the sauce through a blender afterwards)
1 small package sour cream (could also use heavy cream and/or plain greek yogurt)
Parmesan cheese, to taste (feta would work well here too) could also sprinkle chopped walnuts on top.

Melt butter and flour together in saucepan. Stir. Add milk slowly, stirring constantly. Add seasoning. Stir until mixture thickens. Add sour cream. Mix well. Spoon over chicken pillows. Garnish with a sprinkling of parmesan cheese.