

## Pear & Pistachio Bread Bites

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### Ingredients:

1/2 package Rhodes Texas rolls frozen dough

2 ripe pears

1 stick butter

1/2 package (about 3 TBSP) pistachio instant pudding mix

NOTE: seal the rest of the pudding mix in a bag for next time

2/3 cup brown sugar

1/2 tsp vanilla

1/4 tsp nutmeg

1/4 cup pistachios, shelled, chopped

1 TBSP powdered sugar

### Directions:

\*Place 12 frozen rolls in the refrigerator to thaw (I do it overnight).

\*Once the dough has thawed, skin, and core, and chop the pears. Cut each roll into quarters.

\*Grease a pan (can use a loaf pan, or bundt pan). Start your oven preheating to warm. Once it reaches 125 degrees, shut it off.

\*Melt the butter in a large bowl. Mix in the pudding mix, brown sugar, vanilla and nutmeg.

\*Mix in the bread quarters, chopped pears, and chopped pistachios until all of the bread is well coated. Arrange evenly in the prepared pan.

\*Cover with plastic wrap, put into the warm oven and leave it there for 4 hours. Leaving the pan in the oven, discard the plastic wrap and turn the oven on to 350 degrees.

\*Bake for 35 minutes, it will be brown and bubbly. Allow to sit in the pan for 10 minutes before scooping into a serving bowl.

\*Sprinkle with the powdered sugar.