

O.K., the holidays are almost here and, honestly, who has time to cook?

My gift to you is the easiest herb bread ever, a Lester family staple at holiday meals... "Dorothy Bread". Named for my sister-in-law's mother, Dorothy. We don't know what it was originally called, everyone just calls it "Dorothy Bread."

Ingredients:

3 cans Pillsbury flakey biscuits
1 and 1/2 sticks of butter (Paula Dean would love this bread!)
2 tsp Fines Herbs *or* Italian seasoning

Preheat oven to 350 degrees.

Microwave butter in microwave safe dish until melted (about 30-60 seconds), check frequently.

Separate the biscuits and stand all 30 biscuits on end, in an ungreased standard size bundt pan, press them gently to fit them all in, you are making a ring.

Mix herbs into melted butter and pour over biscuits.

Bake for 25-30 minutes until very golden brown. You can check with a fork to make sure the biscuits aren't dough-ey in the middle or do the toothpick test.

Cool 10 minutes and invert onto serving plate, it will be beautiful!

Serves 15+ guests, depending on how hungry they are, but once you make this it won't last!

Tip: The biscuits cook better in a metal bundt pan versus a stoneware bundt pan.

Happy Holidays from Willow Pond!

Laurie Lester is the innkeeper/owner of willow Pond Bed & Breakfast in Grand Junction.

You may visit her website at www.willowpondbnb.com

Have you tried one of Laurie's recipes? She would love to hear from you!

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