



## UPSIDE DOWN ORANGE PUFFS

- 2 Tablespoons Butter
- 1 Tablespoon Grated Orange Peel
- 1 Tablespoon Orange Juice
- 2 Teaspoons Water
- ½ Cup Sugar
- 3 Tablespoons Coconut
- 1 Can Refrigerator Biscuits

## DIRECTIONS

1. Melt butter in a small saucepan.
2. Stir in orange peel, juice, water and sugar.
3. Divide mixture among 10 ungreased muffin cups.
4. Sprinkle with coconut.
5. Separate biscuits into 10 even pieces.
6. Place in muffin cups.
7. Bake at 425 degrees for 12 to 15 minutes.
8. Immediately invert pan once removed from the oven.