



Michele's



Buttermilk and Honey Biscuits

Serving:

- -1/4 cup shortening
- -1/4 cup cold butter
- -2/3 cup buttermilk
- -2 Tablespoons Michele Honey Crème Syrup
- -1 egg
- -2 cups AP flour
- -4 teaspoons baking powder
- -1 teaspoon salt
- -1 tablespoon milk

Direction:

1. 1) Preheat the oven to 400 degrees, and prepare a small sheet pan by lightly spraying it with non-stick baking spray.
2. 2) In a small bowl beat the buttermilk, honey crème syrup and egg together with a fork.
3. 3) In a medium bowl, combine all of the dry ingredients, and then cut in the butter and shortening with a pastry cutter or two forks.
4. 4) When the flour and fat creates a coarse, crumb like texture add the buttermilk, honey–egg mixture. Stir until the flour is just moist.
5. 5) Turn the dough out onto a well-floured surface, and gently knead the dough until it is soft and somewhat smooth, about 15 times.
6. 6) Roll out the dough until it is about 1/2 inch thick. Cut the biscuits with a round cutter or juice glass and place on the baking sheet. Rub the milk over the top of the biscuits.
7. 7) Bake the biscuits for 8-10 minutes or until just golden. Serve hot.