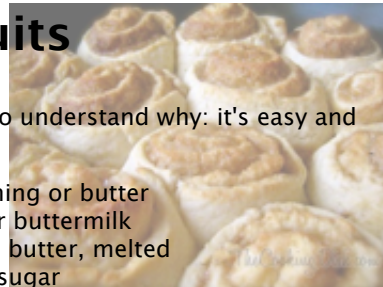


Butterscotch Biscuits



My mom would make this recipe a lot when we were kids. It's easy to understand why: it's easy and tastes amazing!

2 cups flour	1/3 cup shortening or butter
1 tablespoon baking powder	3/4 cup milk, or buttermilk
1 teaspoon salt	4 tablespoons butter, melted
1/4 teaspoon baking soda, only if using buttermilk	2/3 cup brown sugar

1. Preheat oven to 425°F. Sift together the flour, salt, and baking powder. If you're using buttermilk, add the baking soda too.
2. Cut in shortening until it forms pea-sized lumps.
3. Add milk and knead just enough so that the flour is incorporated. Do not over-knead.
4. Roll dough into a rectangle, a little under 1/4" thick. Spread melted butter on top of dough, then evenly sprinkle with brown sugar.
5. Roll the dough up then slice into 12 even parts.
6. Bake in muffin tins* using cupcake liners at 425°F for 10–12 minutes or until golden brown on top.
7. You could also use a greased cast-iron pan. The muffin tin makes the edges crispier and the cast-iron pan makes them softer.



When cutting the dough log into 12 biscuits, it's easiest to first cut the dough evenly in half, and then do the same for the two halves. From there, cut the four remaining dough rolls into thirds.

Servings/Yield: 6 servings | 12 biscuits

Source: Chris Mower (TheCookingDish.com)