

Orange & Apple Cinnamon Biscuits

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
¼ teaspoon baking soda, if using buttermilk
⅓ cup shortening
¾ cup milk or buttermilk
¼ cup butter, (1/2 stick) melted
¾ cup brown sugar
1 tablespoon ground cinnamon, divided
1 medium apple, peeled and diced
1 tablespoon white sugar
1 large orange, zest

1. Preheat oven to 400°F. Combine diced apple, white sugar, and 1/2 tablespoon cinnamon in a bowl, mix together and set aside.

2. Evenly mix the flour, baking powder, baking soda, and salt in a large bowl. Cut in shortening and orange zest until pea-sized lumps form. Add the milk and mix gently until dough just comes together.

3. On a lightly floured surface, roll the dough into a rectangle about 1/4" thick. Evenly spread the melted butter on top of the dough, followed by the brown sugar. Drain the apple cinnamon mixture and then even spread it over the brown sugar. Sprinkle with remaining cinnamon.

4. Roll the dough into a log and slice into 12 even parts. (I first cut it in half, then I cut those halves in half, then I cut those quarters into thirds.)

5. Place individual sections into baking tins (either greased or lined with baking cups) and bake for 12-20 minutes or until deep golden brown on top. Baking time greatly depends on liquid content from the apples. Serve warm and enjoy!



You can substitute some of the milk for orange juice for a deeper orange flavor.



Cook in muffin tins for crispy top and sides. Cook in cast-iron pan or 9x9 pyrex baking dish for crispy top and soft sides.

Source: Chris Mower (TheCookingDish.com) |
(Servings: 6)