

# Cornmeal Sage Biscuits

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## **Ingredients**

1-1/4 cups white flour  
3/4 cup yellow cornmeal  
2 tsp. baking powder  
1/4 tsp. baking soda  
1/8 tsp. freshly ground pepper  
1-3/4 tsp. minced fresh sage  
4 tbsp. margarine or vegetable oil  
2/3 to 1 cup apple juice  
1 egg white, lightly beaten  
14 sm. fresh sage leaves or 30 very small sage leaves

## **Directions**

Combine first 6 ingredients in a medium bowl; cut in margarine with pastry blender or two knives until pieces are the size of peas. With a fork, lightly stir in 2/3 cup of juice until dough is moistened and pulls away from sides of bowl. If it seems to dry, add a bit more apple juice. Dump dough onto lightly floured board and roll lightly to 3/4-inch thickness. Fold in thirds, roll lightly, and fold in thirds again. Roll out to 1/2-inch thickness. Cut into rounds with 1-1/2-inch or 2-inch cookie cutter. Gather cuttings, reroll lightly, and cut more biscuits. Place biscuits, touching, on a cookie sheet. Dip each sage leaf lightly in the egg white and place one on top of each biscuit. Bake at 425°F 12 minutes or until lightly browned. Serve with chutney or a wild grape jelly or filled with tiny, thinly sliced pieces of turkey or with turkey salad.