

Honey Biscuits

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Ingredients

2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons sugar
1/2 cup vegetable shortening
1 teaspoon cream of tartar
2/3 cup whole milk
4 tablespoons butter (melt in small pan and set aside)
1/3 cup honey

Directions

Place flour, baking powder, sugar, salt, cream of tarter in a mixing bowl. Work in the shortening until the mixture feels like cornmeal. Pour milk into flour and mix well. Knead about 12 – 15 times.

Break dough into about 1/4 -1/3 cup size balls. Roll dough into balls and pat to 1/2" thickness. Brush with melted butter and place on a baking sheet.

Place biscuits into a 450 degrees F preheated oven and bake 10 – 12 minutes. While biscuits are in the oven, pour the honey into the remainder of the butter and bring to a boil. Remove honey butter from heat and set aside. When biscuits are done remove from the oven and immediately brush with honey butter.