



CINNAMON RAISIN BUTTERMILK BISCUITS

May 14

National Buttermilk Biscuit Day

INGREDIENTS

- ½ Cup Raisins
- 1 Teaspoon Vanilla Extract
- 3 Cups All-Purpose, Enriched Flour
- 5 Teaspoon Baking Powder
- ½ Teaspoon Baking Soda
- ½ Teaspoon Salt
- 1 Teaspoon Cinnamon
- ½ Cup (1 stick) Unsalted Butter (cut into tablespoons)
- 1¼ Cups Cold Buttermilk

DIRECTIONS

1. Soak raisins in a small bowl with vanilla.
2. Preheat oven to 450° and line a cookie sheet with parchment paper.
3. In a large mixing bowl, whisk together flour, baking powder, baking soda, cinnamon and salt.
4. Using your fingertips, two knives, or a pastry blender, cut the butter into the dry ingredients until the butter are pea-sized.
5. Stir in the soaked raisins and any leftover vanilla extract.
6. Pour in your cold buttermilk and stir to combine.
7. Empty the bowl onto a lightly floured surface. Pat or roll the dough into a ½-inch thickness.
8. Using a biscuit cutter (or the rim of a large drinking glass) press straight down into the dough.
9. Place biscuits on prepared baking sheet or in baking pan.
10. Bake for about 15 minutes until golden brown.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

8 Biscuits

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Biscuit	½ Biscuit	1 Biscuit	2 Biscuits