



# GRAMMA BEE'S HONEY BISCUITS

**Yield: 12 Biscuits**

## Ingredients

### Biscuits

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup warm 2% milk
- 1/4 cup Gramma Bees All Natural Honey
- 3/4 cup cold unsalted butter
- Egg Wash
- 1 medium egg
- 3 tablespoons 2% milk

### Egg Wash

- 1 medium egg
- 3 tablespoons 2% milk

## Directions

1. Preheat the oven to 375°F and lightly oil a 12 compartment muffin pan. In a medium bowl, combine the flour, baking powder, and salt. In a small bowl, combine the warm milk and Gramma Bees All Natural honey. Stir until it is completely combined.
2. Cut the butter into chunks and add it to flour. With a pastry cutter or two knives, cut the butter into the flour until it's the size of small peas. Add the milk and honey mixture to the flour and mix gently just until there are no dry spots.
3. Flour your work surface and turn the dough out. Pat it into a rough rectangle, then roll it until it's about 1/2 inch thick. Fold it in thirds, like a letter, and roll it again. Fold in thirds again, this time, roll it again to about an inch thick. With a 3- inch biscuit cutter, cut as many biscuits as you can. Re-roll the scraps and cut more biscuits. You can re-roll a third time, cut as many biscuits as you can. Discard scraps.
4. Place a biscuit in each compartment of the muffin pan. In a small bowl combine the egg and the milk, whisk until well mixed. Brush the top of the biscuits with the egg wash.
5. Bake at 375°F until the tops are nicely browned, 12 to 14 minutes. Cool on the baking sheet for 2 minutes, then transfer to a wire rack to cool completely.