

Honey Buttermilk Biscuits

Ingredients:

2 cups flour

1 ½ tsp kosher salt

2 TBSP sugar

1 ½ tsp baking powder

8 TBSP unsalted butter. Cube 5 TBSP and freeze. Melt 3 TBSP.

1 cup buttermilk

1 TBSP honey

1 ½ tsp rosemary finely chopped

Instructions

1. Heat oven to 400. Whisk flour, salt, sugar and baking powder in a mixing bowl. Mix 5 TBSP frozen butter into flour and gently mix. Gently fold in buttermilk.
2. Make 6 biscuits. The more nooks and crannies the better. Place on a parchment paper-lined baking sheet. Bake for about 15 minutes.
3. Melt remaining 3 TBSP butter in a small pan. Add honey and rosemary. Brush over hot biscuits. Return to oven until golden brown, about 5-10 minutes more.

The story behind this recipe. I can't remember where this recipe came from and while it probably isn't terribly healthy, it is definitely a winner! It would be a great addition to your Thanksgiving feast or any meal.