

ORANGE BISCUITS WITH ORANGE HONEY BUTTER

INGREDIENTS:

biscuits -

- 2 T sugar
- zest from 1 orange, reserving 1/2 t for butter
- 2/3 cup buttermilk
- 1 egg
- 2 cups flour
- 4 t baking powder
- 1/2 t salt
- 1/2 t cream of tarter
- 1 stick (8 T) butter, cold and cut into cubes

honey butter -

- 1/2 a stick of butter, softened
- 1 T honey + more to taste
- 1/2 t orange zest

DIRECTIONS:

1. Preheat the oven to 400° F. Line a baking sheet with parchment paper .
2. In a small bowl, rub the zest into the sugar until the mixture resembles wet sand. Whisk together the egg and the milk together in a 2-cup measuring cup. Set aside.
3. Whisk together the dry ingredients: flour, baking powder, salt, cream of tarter and orange zesty sugar. Cut the cold butter into the dry ingredients using two forks or a pastry blender until there are no pieces bigger than a pea.
4. Pour the milk mixture over the flour mixture. Stir gently with a wooden spoon. Turn the bowl over on a lightly floured surface. Knead a little if the flour is trying to jump ship.
5. Pat into an inch high dough round an cut out using a biscuit cutter, placing the biscuits on the prepared baking sheets. Use up all the dough, even if you have to have one silly-shaped biscuit hanging out in the middle.
6. Bake for 12-15 minutes or until the tops are golden.
7. Meanwhile, using an electric mixer beat the butter with honey and orange zest. Serve on warm biscuits.