

MOLASSES DROP BISCUITS

Serves 12

2 cups self-rising flour
1 teaspoon baking powder
3 tablespoons sugar
2 teaspoons cinnamon
4 tablespoons vegetable shortening
2 teaspoons butter
1 egg, beaten
3 tablespoons molasses
3/4 cup buttermilk
2 ounces raisins
Powdered sugar
Cinnamon
Molasses

- Preheat oven to 375° F. Combine flour, baking powder, sugar and cinnamon, mix well.

- Add shortening and butter to flour mixture.

- Using a pastry blender, cut shortening and butter into flour mixture until it looks like cornmeal. Add egg, molasses and buttermilk, mix well.

- Fold in raisins and drop by tablespoons onto a light colored or air-bake baking pan. Bake for 10 minutes or until lightly brown.

- If desired, sprinkle with powdered sugar and cinnamon, and spoon molasses over biscuits or serve plain.

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FOLD ALONG
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