

## Better Biscuits with Bitters



Prep time: 30 minutes

Hardly anything is more satisfying than homemade biscuits warm out of the oven, except those made with ANGOSTURA® aromatic Bitters. Our delicious biscuits have more than one personality: They can be dropped by the spoonful onto the baking tray, or with a bit less milk, rolled and cut out. And, they can be savory or a little sweet. Whichever you choose, Angostura® biscuits are perfect for breakfast, brunch or dinner.

## INGREDIENTS

### *Basic Angostura® Drop Biscuits*

2 cups flour

2 tsp. double-acting baking powder

1/2 tsp. salt

6 Tbsp. butter, room temperature

1 cup whole milk or 2% (2/3 cup milk for cut-out biscuits)

1 Tbsp. ANGOSTURA® aromatic bitters

### *Slightly Sweet Variation\**

1/3 cup currants

Zest of one orange

1 Tbsp ANGOSTURA® aromatic bitters or 2 Tbsp. ANGOSTURA® orange bitters

Makes 14 dropped biscuits

## METHOD

Preheat oven to 400°F. In a large bowl, whisk together flour, baking powder, sugar and salt. Cut butter into slices. Add to flour, cutting in with two knives, or use a pastry blender or your fingers, until mixture looks like coarse crumbs.

Stir together milk and ANGOSTURA® aromatic bitters. Add to flour mixture and gently stir until moistened. Drop batter by the heaping spoonfuls onto baking sheet. Let rest 5 minutes. Bake 13-14 minutes. Serve warm.

NOTE: Sheet tray does not have to be greased.

Recipe by Rita Held

Rita Held Kitchen Notes:

### **\*Slightly Sweet Variation**

Use 2 tablespoons sugar with the flour, baking powder and salt; whisk together. Cut in butter. Stir currants into flour mixture. Add orange zest to the 1 cup milk and stir in Angostura® bitters. Stir into flour mixture. Drop batter by heaping spoonfuls onto baking sheet. Bake as directed above.

### **Rolled, Cut-Out Biscuits**

Proceed as above, using 2/3 cup milk for either the savory or sweet variation. Dough will be on the moist side, but should form into a ball with your hands. Place on a well-floured surface and knead 10-15 times, sprinkling with extra flour so that dough is not sticky. Roll or pat out to about 1/2" thick. Cut into rounds with a 3" cookie cutter or rim of a glass. Place rounds on sheet tray. Fold over dough, knead once or twice and roll out. Cut rounds until dough is used up. Bake 13-14 minutes. Serve warm.

Makes 12 cut-out biscuits

**Nutrition information per Basic Drop Biscuit (14 biscuits total):**130 calories, 2g protein, 16g carb, 6g fat, (3.5g sat. fat), 15mg chol, 190mg sodium, 0g fiber

**Nutrition information per Drop Biscuit–Slightly Sweet Variation (14 biscuits using 1/3 cup currants and 2 Tbsp sugar):**140 calories, 2g protein, 20g carb, 6g fat, (3.5g sat. fat), 15mg chol, 190mg sodium, 1g fiber