

RECIPE FOR HONEY BISCUITS

Daisy loved making honey biscuits with her mama. She especially loved eating them, though, smothered in homemade jam. The below recipe was used by Daisy and her mama to make biscuits for breakfasts most mornings, and for The Daughters Of Zion meetings. These biscuits are different from the sweet, crispy ones that Daisy enjoyed at Mrs. Butler's home.

The following recipe should only be made with adult supervision.

INGREDIENTS:

- ½ teaspoon salt
- 2 tablespoons baking powder
- 2 cups flour
- 2 tablespoons honey
- ½ cup butter
- 1 egg
- ½ cup milk

DIRECTIONS:

1. Preheat oven to 400°.

HAMPTON HATTIE

2. Combine the dry ingredients (salt, baking powder, and flour) in a mixing bowl.
3. Chop cold butter into small pieces and stir into the dry ingredients.
4. In a small separate bowl, mix the egg, honey, and milk.
5. Combine the egg/honey/milk mixture with the dry ingredients and stir gently to make a thick dough. There should still be small bits of butter in the dough.
6. Empty the dough onto a clean, floured surface and knead dough until ingredients are combined.
7. Flatten dough to a thickness of $\frac{3}{4}$ ".
8. Using a biscuit cutter, create between 12 to 15 biscuits and place them on a lightly greased baking sheet.
9. Add 1 tablespoon of honey to 2 tablespoons of melted butter. Lightly brush mixture on the tops of the biscuits.
10. Place baking sheet in the oven for approximately 12 minutes. The biscuits are ready when they are golden brown on top.
11. Remove from oven and let cool for a few minutes.
12. Transfer the biscuits to a cooling rack.
13. Smother biscuits with jam, and enjoy them like Daisy!