

# Blueberry Biscuits

Recipe Pictured on Page: 55

**1 CUP SELF-RISING FLOUR (WHITE LILY)**  
**1/8 CUP BUTTER (ROOM TEMP)**  
**1/8 CUP SHORTENING**  
**1/2 CUP SUGAR**  
**1/2 CUP WHOLE BUTTERMILK**  
**1/2 CUP FRESH BLUEBERRIES**

Use a blending fork or pastry blender to combine flour, butter, and shortening. Blend until mixture is crumbly and shortening is pea size. Mix in sugar. Add milk until combined. Using sifter, flour counter surface. Lay dough out on floured surface. Sift flour on top of dough. Use your hands and turn biscuit dough 4-5 times folding it over and over. Place blueberries on top of dough and fold in berries turning dough 3-4 times, adding flour if needed, being careful not to crush berries. Pat dough out 1/2 to 3/4" tall and cut with biscuit cutter. Place biscuits in well-greased aluminum pan. Bake at 450 degrees until golden brown. Approx. 20 minutes.

## **GLAZE:**

**3 TBSP. MELTED BUTTER**  
**1 CUP POWDERED SUGAR**  
**1 TSP. VANILLA**  
**2 TBSP. CREAM**

Mix the glaze ingredients until creamy. Spread glaze over top of warm biscuits. Enjoy y'all!!

*Option: can use any fresh berry. If using frozen berries do not thaw before folding into dough. Enjoy y'all!!*