

Cinnamon Raisin Biscuits

Ingredients:

Biscuits:

- 3 c. self-rising flour
- 2 t. baking soda
- 1 T. cinnamon
- 1 c. butter or shortening
- 1 1/2 c. raisins
- 1 1/2 - 2 c. buttermilk or you can use regular milk with 1/2 c. sour cream

Glaze (optional):

- 2 c. powdered sugar
- 2-3 T. milk
- 1 T. melted butter, optional
- 1 t. vanilla, optional

Directions:

Preheat the oven to 400.

Line 2 large baking sheets with parchment paper.

In a large bowl combine the flour, baking soda, and cinnamon. Mix well.

Cut in the butter or shortening until crumbly.

Stir in the raisins and milk, adding the milk a little at a time until you get a soft dough.

Lightly knead the dough on a floured surface.

Roll or pat out to 1/2 - 3/4 inch thick. Cut out the biscuits with a biscuit cutter or small glass.

Place the biscuits on the baking sheets and allow a little room between each one.

Bake 10-12 minutes or until lightly browned on the top and bottom.

While the biscuits are baking you can mix together all of the ingredients for the glaze, if you are using it.

Let the biscuits cool 1-2 minutes and then drizzle with glaze or sprinkle with powdered sugar