

blueberry biscuits

Berries are some of my favorite ingredients in brunch treats like scones or coffee cake or danishes. But what about biscuits? Biscuits are a cousin of scones but more savory and without any sugar. And don't forget – they are loaded with butter and so so flaky. Adding berries to biscuits is so crazy it might even work!

Based on how gorgeous they look, I'd say they turned out quite nicely!

FLAVOR INSPIRATION

Blueberry biscuits are the perfect mix of savory and sweet – savory, salty biscuit dough with sweet blueberries, covered in sweet icing. But I can't take the credit for dreaming up these beauties.

These biscuits were inspired by blueberry biscuits that my husband introduced me to from a fast food chain located mostly in Georgia and the Carolinas. They are some of his favorite things in the world so I felt a responsibility to make these for him so we could have them any time we wanted.

TIPS & TRICKS

Making any kind of bread, whether it be biscuits, rolls, or loaves, can be a little intimidating. But have no fear – if you are nervous about attempting this recipe, I have the best tips to ensure these biscuits come out perfectly.

1. The key to incredible, flaky biscuits is cold butter. That's why we freeze the butter and dry ingredients after mixing them together. Do not skip this step!
2. To get those gorgeous layers on the biscuits, there's an easy folding technique I use. It's similar to how we get the layers in croissants. You simply roll out the dough, fold, turn and roll again. We only repeat this process a

few times so we don't work the dough too much and a few times is just enough to get tons of layers.

3. Since this recipe uses fresh blueberries, a few of them may burst while you mix and roll the dough. That's okay! Just add a little flour to the areas with blueberry juice to keep the dough from getting too sticky.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

You'll need

6 Tbsp butter
3c flour
2 Tbsp sugar
5 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $1\frac{1}{2}$ c blueberries
 $1\frac{1}{4}$ c buttermilk
1 eggs
 $1\frac{1}{2}$ c blueberries (don't thaw if using frozen)

How to make it

Combine flour, sugar, baking powder, and salt in a large bowl. Add the butter and combine with a pastry blender or two forks until very crumbly. The pieces should be no larger than peas. (Alternately, you can combine the dry ingredients in a food processor and pulse until the pieces are no larger than peas.)

*If desired, you can prepare the dough up to this point and refrigerate up to 1 day until ready to continue.

Combine egg and buttermilk and pour into dry mixture. Add blueberries, and gently stir with a fork until just combined. Flour the countertop and turn dough onto the counter.

Pat out to a square, about $\frac{3}{4}$ " in thickness. Being careful not to slice all the way through, slice large square into 16

smaller squares, keeping the dough in one large piece. Carefully transfer scored biscuits to a baking sheet lined with parchment paper (this is easier with a spatula or a bench scraper).

Bake at 450 degrees for about 15 minutes.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

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