Biscuits and Honey Whipped Butter

Cooking Instructions

This dish has 2 parts: Biscuits and Whipped Honey Butter.

Prep: Thaw or partially thaw biscuit dough before preparing by placing it in the refrigerator the night before. Dough should be cold, but soft enough to cut safely with a knife. Bring Whipped Honey Butter to room temperature. Do not microwave honey butter, as it may separate.

Biscuits:

1. Preheat oven to 375°F and grease a baking sheet.
2. Wait until oven has fully reached 375°F before putting biscuits in.
3. Cut bag with scissors and remove thawed, but still cold, dough.
4. Using a sharp knife, carefully cut the dough log into 6 equal slices.
5. Gently round each slice into a biscuit shape.
6. Place biscuits on greased baking sheet.
7. Optional, but recommended: Beat 1 egg in a small bowl and lightly brush egg wash over the tops of the biscuits for a pretty golden color. Or, brush tops with a little honey butter.
8. Bake on the center rack approximately 20 minutes, until cooked throughout and tops are turning golden brown. The more frozen the dough is, the longer the biscuits will take to bake.

Serving Suggestions: Serve steaming with Whipped Honey Butter.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, biscuit thickness, and how frozen or thawed the dough is when placed in the oven. For best results, bake until biscuits are cooked through and golden brown.

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