



# Citrus and Thyme Biscuits

## INGREDIENTS

1 cup Hy-Vee all-purpose flour  
1 ½ tsp Hy-Vee baking powder  
6 tbsp Hy-Vee salted butter, cold  
¼ cup Hy-Vee 2% reduced-fat milk  
1 Hy-Vee large egg, beaten  
coarse white sugar, optional  
¼ cup Hy-Vee unsalted butter  
2 tbsp packed Hy-Vee light brown sugar  
½ cup Hy-Vee heavy whipping cream  
2 tbsp Hy-Vee powdered sugar  
1 tsp orange zest  
½ tsp fresh thyme, chopped

## PREPARATION

- 1** Preheat oven to 375°. Line a baking sheet with parchment paper; set aside. Combine flour and baking powder in a medium bowl. Cut in cold salted butter with a pastry blender. Whisk together milk and egg in another medium bowl. Stir milk mixture into flour mixture until moistened. Drop mixture by spoonfuls onto prepared baking sheet, about 2 tablespoons per biscuit. Sprinkle tops with coarse sugar, if desired. Bake for 15 minutes or until golden brown; cool.
- 2** Combine orange slices, ¼ cup unsalted butter, and brown sugar in a small saucepan. Cook and gently stir over medium heat for 2 minutes or until butter is melted and brown sugar is dissolved. Remove from heat; cool.
- 3** Combine cream and powdered sugar in a medium bowl. Beat with an electric mixer on medium until soft peaks form. Stir in orange zest and thyme.
- 4** Cut each biscuit in half crosswise. Spoon whipped cream mixture onto each biscuit bottom. Top with orange mixture and biscuit tops.

## NUTRITION FACTS

Calories: 290  
Total Fat: 16g  
Saturated Fat: 10g  
Trans Fat: .5g  
Cholesterol: 75mg

Sodium: 160mg  
Carbohydrates: 34g  
Fiber: 2g  
Sugar: 14g  
Protein: 5g