



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