



Easy Cranberry-Orange Drop Biscuits

INGREDIENTS

2 cups Hy-Vee all-purpose flour

1 tbsp Hy-Vee baking powder

1 tsp Hy-Vee salt

½ cup Hy-Vee unsalted butter, cold; grated

1 ½ cups buttermilk

½ cup Hy-Vee dried cranberries, chopped

¼ tsp orange zest

PREPARATION

- 1** Preheat oven to 425°. Line a large baking sheet with parchment paper; set aside.
- 2** Whisk together flour, baking powder, and salt in a medium bowl. Add cold butter. Lightly toss with a fork until coated with flour. Stir in buttermilk just until combined. Gently fold in cranberries and orange zest.
- 3** Drop about ¼ cup of dough 2-inches apart onto prepared baking sheet. Bake 14 to 16 minutes or until bottoms are golden brown.

NUTRITION FACTS

Calories: 170
Total Fat: 8g
Saturated Fat: 5g
Trans Fat: 0g
Cholesterol: 20mg

Sodium: 380mg
Carbohydrates: 22g
Fiber: 1g
Sugar: 5g
Protein: 3g