

Our State eats

Published in the November 2015 issue of Our State

Pumpkin Biscuits with Orange-Honey Butter

Yield: 12 biscuits.

- 2 cups all-purpose flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ cup chilled salted butter, cut into small pieces
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{2}$ cup canned pumpkin

ORANGE-HONEY BUTTER

Yield: 1 cup.

- $\frac{1}{2}$ cup salted butter, softened
- $\frac{1}{2}$ cup honey
- $\frac{1}{2}$ teaspoon orange zest
- $\frac{1}{8}$ teaspoon salt

For the biscuits: Preheat oven to 450°. Combine flour and next six ingredients (flour through nutmeg); cut in chilled butter with a pastry blender or two knives until mixture resembles a coarse meal.

Combine milk and pumpkin, and add to flour mixture, stirring just until moist. Turn out the dough onto a heavily floured surface. Knead lightly five times. Rub flour on rolling pin and roll dough to about $\frac{1}{2}$ -inch thickness. Cut into 12 biscuits with a $2\frac{1}{2}$ -inch biscuit cutter.

Place the biscuits on a baking sheet lined with parchment paper. Bake at 450° for 11 minutes, or until golden.

For the butter: Combine all ingredients and mix well. Butter may be served at room temperature or chilled. Great on biscuits, pancakes, vegetables, chicken, and fish.



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