

Spiced Pumpkin Biscuits

Conversion
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

all-purpose flour

9 oz.

baking powder

2 ½ t.

pumpkin pie spice

1 ¼ t.

salt

½ t.

chilled butter, cut into small pieces

2 ½ oz.

buttermilk

1/3 c.

canned pumpkin

¾ c.

honey

3 T.

Preheat oven to 400°.

1. Combine flour, baking powder, pumpkin pie spice, and salt in a large bowl; cut in butter until mixture resembles coarse meal. Chill 10 minutes.
2. Combine buttermilk and honey, stirring with a whisk until well blended; add canned pumpkin. Add buttermilk mixture to flour mixture; stir just until moist.
3. Turn dough out onto a lightly floured surface; knead lightly 4 times.
4. Fold dough crosswise into thirds; gently roll or pat to a 3/4-inch thickness.
5. Cut dough with a biscuit cutter to form rounds.
6. Place dough rounds, 1 inch apart, on a baking sheet lined with parchment paper.
7. Bake at 400° for 14 minutes or until golden.
8. Remove from pan; cool 2 minutes on wire racks. Serve warm.