

A bottle of Korbel champagne is positioned in the background on the left side of the image. The foreground is filled with a large tray of golden-brown, irregularly shaped Dragonfly Mimosa Biscuits. The biscuits have a slightly craggy texture and are arranged in neat rows on a light-colored tray.

Dragonfly Mimosa Biscuits

INGREDIENTS

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- zest of one orange
- 2 tablespoons shortening
- 1/2 cup champagne
- 1/2 cup orange juice

Makes 12 Biscuits

DIRECTIONS

Pre-heat oven to 350 degrees. In a mixing bowl combine flour, baking powder, salt and orange zest. Work shortening into the flour mixture with the tips of the fingers, or cut in with two knives. Add the champagne and orange juice gradually, mixing with a knife to form a soft dough ball. Roll dough lightly on a floured board to one-half inch in thickness. Cut shape with a biscuit cutter and place on a greased baking pan. Bake for twelve to fifteen minutes. Remove from oven and serve warm.