

Makes 12 Biscuits

Dragonfly Mimosa Biscuits

BISCUIT

- 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

STEEN'S CANE SYRUP & PECAN BUTTER

- 1/2 cup softened butter
- 1/3 cup Steen's Cane Syrup
- 2 tablespoons chopped pecans

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.

FOR BUTTER: Blend well with a wire whisk and allow it to sit at room temperature away from heat. The butter can be stored in the refrigerator for up to 2 weeks.