

Pumpkin Biscuits

Ingredients:

2 1/2 cups all-purpose flour
3 tablespoons packed light brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon grated nutmeg
1/4 teaspoon cinnamon
1/4 teaspoon ground ginger
1/2 cup unsalted butter, chilled and cut into thin slices
1 15-ounce can unsweetened solid-packed pumpkin

Preparation:

Preheat the oven to 400 degrees F.

Grease a cookie sheet or line it with a piece of parchment paper.

In a large bowl, stir the flour, brown sugar, baking powder, salt, and spices. You may need to crumble in the brown sugar with your fingers. With a pastry blender or two knives, cut in the butter until the mixture looks like cornmeal.

Stir in the pumpkin and mix until a soft dough forms.

On a well-floured surface, with well-floured hands, pat out the dough to 1/2-inch thickness.

Using a floured, sharp knife, cut out 2-inch-square biscuits.

Place them on the cookie sheet and put it on the middle rack of your oven.

Bake the biscuits for 15 to 20 minutes.

Note: Because they're already brown, you may need to break one open to see if they're done.

Serve hot or at room temperature.

Makes 16 to 18 biscuits

Contributed by: Cheryl Schmit