

Sweet Blueberry Biscuits with Lemon Glaze

Hazel Blue Acres Silvana, WA

BISCUITS: 1 teaspoon vegetable oil for pan 2 cups all-purpose flour, plus more for work surface 3 tablespoons sugar 1 tablespoon baking powder 1 teaspoon salt ½ cup unsalted butter, frozen, shaved & put back into the freezer or cubed and chilled 1 ¼ cups full fat buttermilk	1 cup frozen blueberries ¼ cup melted unsalted butter LEMON GLAZE: 1 cup powdered sugar 2 tablespoons milk ¼ teaspoon pure vanilla extract 1 tablespoon lemon juice, freshly squeezed 1 teaspoon fresh lemon zest
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1. Preheat oven to 500 degrees. Grease a 10 or 12-inch iron skillet and set aside. If you don't have an iron skillet, a round cake pan will work.
2. In a large bowl, whisk together the flour, sugar, baking powder and salt.
3. Add the butter and buttermilk and mix just until all ingredients are incorporated. Do not over mix. The mixture will be very wet and sticky.
4. Dump the mixture onto a well-floured work surface. Lightly work the biscuit dough with your hands, adding flour as needed, until the dough is no longer sticky.
5. Using your hands, pat the dough out to about ½ inch in thickness. Scatter the blueberries over the dough.
6. Gently fold one half of the dough over onto the other half, making sure all of the blueberries stay in the dough. Now gently fold the dough over again.
7. Pat the dough out to about 1 inch in thickness. Using a biscuit cutter, cut the biscuits, making sure to not twist the biscuit cutter as you cut. You should cut straight down and up. If any of the blueberries fall out, just tuck them back into the dough. Reform dough scraps into a disc and pat out again and cut into biscuits.
8. Place the biscuits in the greased iron skillet, making sure they are touching. Using a 2 inch cutter will make about 10 biscuits. If you don't have an iron skillet, using a 9 inch cake pan works.
9. Bake biscuits in preheated oven for approximately 8-9 minutes, until they have risen but haven't started to brown on top.
10. Remove from oven and brush with the melted butter, making sure you cover all of the biscuits. Return to oven and bake until the biscuits are golden brown on top and remove from oven.
11. Set biscuits aside while you make the glaze:
 - Add all of the ingredients to a 2-cup measuring cup. Whisk until smooth and the powdered sugar is dissolved. Drizzle over the hot biscuits and serve immediately.
 - Biscuits will stay fresh for up to one day but are best the day they are made. Reheat biscuits by wrapping in a paper towel and heating in a microwave for 10 seconds.

Source: Cindy @my country table