

# ***Holiday Recipe Sharing Potluck!***



*~ by members and friends of High Plains Church Unitarian  
Universalist and Unity Spiritual Center of the Rockies!*

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# Angel Pie

*From Karen Holton – High Plains Church Unitarian Universalist*

## Ingredients

### **Meringue shell/crust:**

4 egg whites

1/4 tsp cream of tartar

1 c sugar

### **Filling:**

4 egg yolks

1/2 c sugar

3 Tbsp lemon juice

1 t grated lemon rind

### **Whipped Cream:**

1 c whipping cream

2 Tbsp powdered sugar



## Directions

**Crust:** Beat egg whites until frothy. Add cream of tartar, beat until stiff. Gradually add sugar. Continue beating until stiff and glossy. Spread into well-greased and floured 8" pie pan. Bake 20 minutes at 275, then 40 minutes at 300 degrees. Remove pie shell from pan **immediately**.

**Filling:** Beat egg yolks until thick and lemon colored. Gradually beat in sugar. Blend in juice and rind. Cook over water in double boiler until thick, stirring constantly; approximately 5-8 minutes. Allow to cool completely.

**Cream:** Whip cream and powdered sugar with whisk or electric mixer. Spread ½ whipped cream over pie shell. Add cooled lemon filling. Top with remaining whipped cream.

# ***Pineapple Bake***

***From Susan Anderson – Unity Spiritual Center of the Rockies***

*“The combination of ingredients in this dish seem unusual but it is delicious and is a family holiday favorite. It can be served as a side dish, or you could also serve with vanilla ice cream.”*

## ***Ingredients***

**2 cans pineapple chunks, drained**

**2/3 c sugar**

**5 Tbsp flour**

**2 c grated cheddar cheese**

**1 roll crushed Towne House crackers**

**1/2 stick melted butter or margarine**



## ***Directions***

Spread pineapple chunks in a greased shallow baking dish. Mix sugar and flour then sprinkle over pineapple. Spread cheese over this, then the cracker crumbs. Pour melted butter over the crumbs.

Bake at 350 for 30 minutes. Serves 8.

# ***Cranberry Souffle Salad***

*From Jan Clover – High Plains Church Unitarian Universalist*

## ***Ingredients***

**1 (3oz) package of cherry gelatin**  
**1 c hot water**  
**2 tsp lemon juice**  
**4 oz softened cream cheese**  
**1/8 tsp salt**  
**1/4 c Miracle Whip**  
**1 (1 lb) can whole berry cranberry sauce**  
**1/2 c minced celery**  
**1/4 c toasted slivered almonds or chopped pecans**  
**1 small can crushed pineapple, drained**



## ***Directions***

In mixing bowl, dissolve cherry gelatin in 1 c hot water. Add lemon juice, cream cheese, salt and Miracle Whip. Blend with electric mixer until smooth.

Chill this mixture until it begins to thicken in the refrigerator or more quickly, in the freezer (but watch carefully so it doesn't freeze).

Whip chilled mixture with electric mixer until fluffy. Stir in cranberry sauce, celery, nuts and pineapple.

Pour mixture into a large mold or individual salad molds sprayed with Pam. Chill in fridge until set. Can also be made in a vegetable-size serving bowl and not unmolded.

When set, place mold(s) in warm water in sink for a minute or two. Turn out onto plate(s) to serve.

# Veggie Terrine

*From Margaret Maloney – High Plains Church Unitarian Universalist*

*“This is soooooo delicious! It may be hard to find summer yellow squash [out of season] but it will be worth the wait to make it when squash is available”*

## Ingredients

4 medium carrots, peeled  
2 medium zucchinis  
2 medium yellow summer squash  
2 Tbsp coconut oil  
1 large garlic clove, finely minced  
1/2 tsp sea salt  
1/8 tsp ground pepper  
6 large eggs  
1/4 c milk  
1/4 c coconut flour  
1/2 tsp baking powder  
1 small handful of fresh basil leaves, chopped



## Directions

Preheat oven to 350. Line a 9x5 inch loaf pan with parchment paper and set aside.

Cut the carrots, zucchini and summer squash in half lengthwise and then into thin slices on a mandolin.

In a large skillet, heat coconut oil. Add the minced garlic and stir for 1 minute. Then add the sliced vegetables and season with 1/4 tsp salt and all the ground pepper.

Cook over medium-low heat until softened, about 8-10 minutes.

Meanwhile, in a small bowl, mix together coconut flour, remaining 1/4 tsp of salt and baking powder, set aside. In a large bowl, whisk together eggs and milk; then whisk in flour mixture until fully incorporated and slightly thickened.

Fold in the cooked vegetables and basil. Pour mixture into prepared pan.

Bake until light golden brown on top and set in the center, about 40-45 minutes.

Remove cake from oven and cool in pan for 10 minutes. Remove from pan and serve warm or at room temp.

# ***Pesto-Goat Cheese-Sun-dried Tomato Spread***

***From Jan Clover – High Plains Church Unitarian Universalist***

*“For a shortcut – I use already prepared pesto available in the cooler at the grocery store.”*

## ***Ingredients***

**1 c loosely packed spinach leaves**

**1 c loosely packed basil leaves**

**1 t minced garlic**

**4 oz goat cheese (I like more – maybe 6 or 7 oz)**

**1/4 c chopped nuts (I used pecans)**

**1/4 c olive oil**

**1 c fresh parmesan cheese, shredded**

**8 oz cream cheese, softened**

**Enough thinly sliced and chopped, well-drained, oil packed sun-dried tomatoes to make top layer of spread**



## ***Directions***

Mix cream cheese and goat cheese until smooth.

Combine spinach, basil and garlic in food processor. Chop finely. Slowly add olive oil. Add parmesan and process until smooth. Season with salt and pepper to taste.

Spread cheese mixture into clear, flat bowl (so you can see the colors/layers).

Spread pesto mixture over the cheese layer.

Sprinkle nuts over pesto layer.

Top with sun-dried tomato layer.

Refrigerate for several hours. Let stand at room temperature for at least 30 minutes before serving with crackers or bread rounds.

# ***Senator Russell's Sweet Potato Pie***

*From Ann Harris – High Plains Church Unitarian Universalist*

*"I have no idea where the name for this recipe came from, but it's easy to make, delicious and decadent!"*

## ***Ingredients***

**3 c mashed sweet potatoes (canned)**

**1 c sugar**

**1/2 c milk**

**1/2 c melted butter**

**1 tsp vanilla**

***Topping:***

**1 c brown sugar**

**1 c chopped walnuts or pecans**

**1/3 c melted butter**

**1/3 c flour**



## ***Directions***

Mix first five ingredients together and pour into casserole dish.

Mix topping ingredients together and sprinkle on top of the sweet potato mixture

Bake at 300 for 30 minutes (or until bubbly around the edges). Serves 6-8

# ***Southwestern Corn Casserole***

*From Pat Wolla – Unity Spiritual Center of the Rockies*

## ***Ingredients***

- 3 cans corn, drained**
- 1 small can diced green chilies**
- 1 large package cream cheese**
- 1 stick butter (not margarine)**



## ***Directions***

Melt butter, add to cream cheese, mix well.

Add corn and green chilies, mix all together and pour into greased casserole dish.

Bake at 350 for 1 hour.

# ***Chocolate Cherry Dessert***

*From Jan Clover – High Plains Church Unitarian Universalist*

## ***Ingredients***

**2/3 c brown sugar**  
**3/4 c old fashioned oatmeal**  
**1/2 c flour**  
**½ tsp cinnamon**  
**6 Tbsp butter**  
**1 can cherry pie filling**  
**1 c fresh blueberries**  
**1 c 70% dark chocolate chips**



## ***Directions***

In food processor or blender, blend brown sugar, oatmeal, flour cinnamon and butter. Pulse a few times until blended and crumbly. Set aside.

Mix cherry pie filling, blueberries, and chocolate chips in mixing bowl.

Place ½ cup fruit mixture into ramekins or pour all into an 8x8 baking dish.

Cover fruit with crumble mixture.

Bake at 350 for 30 minutes or until bubbly.

Serve warm with a scoop of vanilla ice cream or whipped cream.

# Harvest Fruit Pie

*From Susan Quilleash-Nelson – Unity Spiritual Center of the Rockies*

*“I invented this recipe when we, Unity-in-the-Rockies, received bushels of crabapples supposedly from the trees out front and our neighbors, who had picked them. We have been feeding the birds and deer with the ground fall since.”*

## Ingredients

**Pecans**

**Whole wheat flour**

**Butter (or butter flavor Crisco sticks)**

**1 can cherry pie filling**

**At least 3 different fruits\* chopped**

**(look for what has been recently harvested and use a similar amount of each)**

**\*Pomegranates, apples, pears, plums, peaches, cherries, crab apples, rose hips**



## Directions

Simmer the fruit in a large pot. Mix often. When the fruit is a consistency like the canned cherries, add the cherries and set aside.

Grind the pecans to a fine flour and mix half and half with the flour to get a full cup. Cut in the butter or shortening to make a workable dough, roll out to  $\frac{1}{4}$  inch and cut a circle  $\frac{1}{2}$  inch bigger than your pie plate. Cover the plate with the crust. Cut the rest of the dough into  $\frac{1}{2}$  inch strips and set aside.

Pour the filling into the prepared crust. Circle the edge, just inside the lip with whole pecans. Criss cross the dough strips across the top of the pie from edge to edge, then across again to make a woven crust.

Bake at 350 until crust browns, cool on rack.

I like to serve warm with cheddar cheese slices.

# ***Festive Cranberry Salad***

*From Laura Smitherman – Unity Spiritual Center of the Rockies*

## ***Ingredients***

- 1 (14oz) can sweetened condensed milk**
- 1/4 c lemon juice**
- 1 (20oz) can crushed pineapple, drained**
- 1 (16oz) can whole-berry cranberry sauce**
- 2 c miniature marshmallows**
- 1/2 c pecans (broken into pieces)**
- 1 (8oz) carton frozen whipped topping, thawed**



## ***Directions***

In a bowl, combine milk and lemon juice, mix well.  
Stir in the pineapple, cranberry sauce, marshmallows and pecans.  
Fold in the whipped topping.  
  
Spoon into a 9x13 inch baking dish.  
Freeze until firm – 4 hours or overnight.  
Cut into squares.  
  
Yields 12-16 servings.

# Turkey Pot Pie

*From Heather Ashbee – High Plains Church Unitarian Universalist*

*“I’ve been making this turkey pot pie for years and everybody loves it! My kitchen hack is to use Pillsbury refrigerated crusts. This is the yummiest way I know to use up turkey leftovers.”*

## Ingredients

**1 recipe pastry for a (10 inch) double crust pie**

**4 Tbsp butter**

**1 small onion, minced**

**2 stalks, celery, chopped**

**2 carrots, diced**

**3 Tbsp dried parsley**

**1 tsp dried oregano**

**Salt and pepper to taste**

**2 cubes chicken bouillon**

**2 c water**

**3 potatoes, peeled and cubed**

**1 ½ c cooked turkey, cubed**

**3 Tbsp all-purpose flour**

**1/2 c milk**



## Directions

Preheat oven to 425. Roll out bottom pie crust and place in the 10-inch pie pan. Set aside.

Place 2 Tbsp of the butter in a large skillet. Add the onion, celery, carrots, parsley, oregano, salt and pepper. Cook and stir until vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes and cook until tender but still firm.

In a medium saucepan, melt the remaining 2 Tbsp butter. Stir in the turkey and flour. Add the milk and heat through. Stir the turkey mixture into the vegetable mixture and cook until thickened. Pour the mixture into the unbaked pie shell. Roll out the top crust and place on top of filling. Flute edges and make 4 slits in the top crust to let out steam.

Bake at 425 for 15 minutes. Reduce oven to 350 and continue baking for 20 minutes or until crust is golden brown.

# ***Pumpkin Cobbler***

*From Judy Sargent – High Plains Church Unitarian Universalist*

## ***Ingredients***

**1 (29 oz) can pumpkin puree**

**4 large eggs, beaten**

**1 c sugar 1 tsp salt**

**1 tsp ginger**

**1/2 tsp ground cloves**

**1 (13 oz) can evaporated milk**

**Topping:**

**1 yellow cake mix**

**1 c melted butter or margarine**

**2 Tbsp brown sugar**

**1/2-1 c chopped walnuts**



## ***Directions***

Blend the pumpkin, eggs, sugar, salt, ginger, cloves, cinnamon and evaporated milk.

Pour into greased 9x12 inch pan.

Sprinkle dry cake mix over top of pumpkin mixture.

Drizzle melted butter over cake mix, then top with brown sugar and nuts.

Bake at 350 for 1 hour and 15 minutes.

Serve with whipped cream.

# ***Watergate Salad***

*From Robert Patrick – High Plains Church Unitarian Universalist*

## ***Ingredients***

1 pkg instant pistachio pudding mix  
1 (9 oz) container Cool Whip  
1 can crushed pineapple with juice  
1 cup mini marshmallows



## ***Directions***

Mix well, fold in marshmallows.

# ***Pumpkin Patch Punch***

*From Rhonda Johnson – High Plains Church Unitarian Universalist*

*“Trader Joe’s pumpkin butter is tasty in this recipe! If you feel fancy, rim your glasses with cinnamon sugar.”*

## ***Ingredients***

**1 c apple cider**  
**1 c orange juice**  
**½ c lemon juice**  
**½ cup pumpkin butter**  
**8 oz vodka**  
**4 oz brandy**  
**2 (12 oz) bottles ginger beer or sparkling water**  
**Garnish with pomegranate arils and thinly sliced apples**



## ***Directions***

In a large pitcher, combine the cider, juices, pumpkin butter, vodka and brandy. Chill until ready to serve.

When ready to serve, add the ginger beer and garnishes to the pitcher. Pour punch into glasses.

Makes 6 glasses (which is perfect for 2 at our house)!

# ***Raw Apple Cake***

*From Ann Harris – High Plains Church Unitarian Universalist*

## ***Ingredients***

1 ½ c. Wesson Oil  
2 c. sugar  
3 eggs  
3 c. flour (sifted)  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
3 c. apples cubed  
1 c. nuts (walnuts or pecans)  
1 8 oz. pkg chopped dates  
¾ c. raisins  
1 tsp. vanilla



## ***Directions***

1. Blend oil and sugar
2. Add eggs one at a time & beat after each addition
3. Add dry ingredients and mix by hand
4. Fold in fruit, nuts & vanilla
5. Spread evenly in 9' x 13" pan
6. Bake at 325 degrees for 1 ½ hours
7. Let cool in pan for 10 minutes

# ***Date Nut Bread***

*From Gail Ballare – High Plains Church Unitarian Universalist*

*“May need to adjust for high altitude. Makes great muffins as well. No high-altitude adjustment needed for muffins.”*

## ***Ingredients***

1 c chopped dates  
1 c boiling water  
1 tsp baking soda  
1 c brown sugar  
2 Tbsp shortening  
1 tsp vanilla  
1 egg  
1 ½ c flour  
½ tsp salt  
1 c chopped walnuts



## ***Directions***

Combine dates and soda. Pour boiling water over dates. Let cool.  
Cream shortening and sugar. Add egg. Add vanilla and salt. Mix.  
Add flour to mixture, then add dates and walnuts.

Bake in loaf pan for 1 hour at 350.

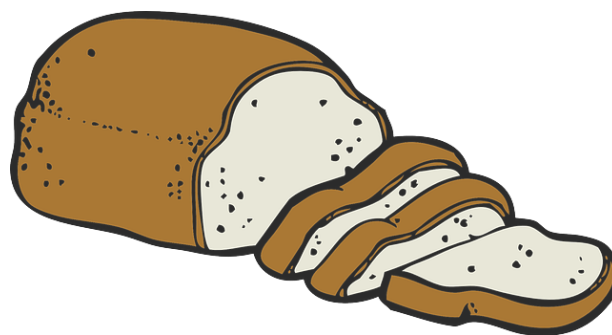
# Scottish Oat Bread

*From Jennifer Centric – High Plains Church Unitarian Universalist*

*“This was one of my father’s signature recipes. He always used to take it to Scottish Highland Games. His fellow Stewart Clanfolks were likely to greet him with “Where’s the Oat Bread?””*

## Ingredients

1 c rolled oats  
2 tsp salt  
1/4 tsp ground ginger  
2 c milk  
1/2 c dark molasses (or a little more)  
1 packet yeast  
1/2 c warm water  
4 ½ c flour  
honey



## Directions

In a large bowl, mix oats, salt and ginger. Scald the milk, add to oats and mix. Add molasses and let stand to cool.

Prove the packet of yeast in the warm water. Add to cooled oat/milk mixture. Add flour and mix well.

Cover mixing bowl with cloth or plastic wrap and let rise to double. Beat down batter.

Grease 2 bread pans and line with oats. Divide batter between pans. Batter will be sticky.

Drizzle honey over top of loaves. Let batter rise to double in pans. Handle batter carefully lest it fall.

Preheat oven to 350. Bake 40-45 minutes. Turn out pans immediately, cool on racks.

# ***New Mexican Spoon Bread***

*From Nikki de Soto – Unity Spiritual Center of the Rockies*

## ***Ingredients***

**1 (#300) can cream style corn**  
**3/4 c milk**  
**1/3 c melted shortening**  
**1 ½ c cornmeal**  
**2 eggs slightly beaten**  
**1/2 t baking soda**  
**1 t baking powder**  
**1 t salt**  
**1 t sugar (optional)**  
**1 4oz can green chile, chopped**  
**1 ½ cups sharp cheddar, grated**



## ***Directions***

Mix all ingredients except chile and cheese. Pour 1/2 batter in greased 9x9 pan, sprinkle on 1/2 cheese and 1/2 chile. Add remaining batter and top with remaining chile and cheese.

Bake at 400 for 45 minutes. Cool slightly and serve.

# ***Carolyn's Biscotti***

*From Jan Clover – High Plains Church Unitarian Universalist*

## ***Ingredients***

- 2 ½ c flour**
- 1 t baking powder**
- ½ t salt**
- 1 ½ c sugar**
- 1 stick butter, room temperature**
- 2 eggs**
- 1 t almond extract**
- 1 ½ c dried cranberries (or craisins)**
- 6 oz pkg white chocolate chips (good quality like Ghirardelli or Lindt or Baker's)**
- 1 egg white**



## ***Directions***

Line heavy, large baking sheet with parchment paper.

Combine flour, baking powder and salt in medium bowl – whisk to blend.

Using electric mixer, beat sugar, butter, eggs and almond extract in large bowl until well blended.

Mix in flour mixture, then stir in cranberries and white chocolate chips

Divide dough in half. Using floured hands, shape each piece into a 2 ½ inch wide, 9-inch-long, 1-inch high log.

Transfer both logs to prepared baking sheet, spacing evenly.

Whisk egg white in small bowl until foamy. Brush egg white glaze on top and sides of each log.

Bake at 350 for 35 minutes or until golden brown, logs will spread.

Remove from the baking sheet to cool on a wire rack. When The cookies are cool enough to handle, slice each log crosswise into 1/2-inch slices.

Place the slices cut side up back onto the baking sheet.

Bake for an additional 6 to 10 minutes on each side. Slices should be lightly toasted.

# ***Herbed Cheese Biscuits***

*From Dianne McRae – High Plains Church Unitarian Universalist*

## ***Ingredients***

2 c flour  
2 tsp baking powder  
1 tsp salt  
1/4 tsp baking soda  
8 Tbsp (one stick) cold, unsalted butter,  
cut into thin slices  
1 c grated cheddar cheese  
3/4 c cold buttermilk  
2 T buttermilk for brushing top of biscuits  
1/2 t oregano  
1/2 t marjoram  
1/2 t basil  
1/8 t ground thyme



## ***Directions***

Stir together flour, baking powder, salt, baking soda and herbs. Add the cheese and stir to coat it with the flour mixture. Add butter and mix until it disappears into the flour mix. Then add 3/4 cup of buttermilk and mix briefly, just until combined.

Remove the ball of dough to a floured board and roll out to 1/2 inch thick. Fold over into thirds and roll again. Repeat two more times (too many repetitions make for tough biscuits).

Cut out biscuits and place on a baking sheet. Make a slight depression in the center of each biscuit and brush with remaining buttermilk.

Bake at 425 for 10-25 minutes.

# ***Mom's Banana Bread***

*From Crys Pylican-Cooper – Unity Spiritual Center of the Rockies*

*"This recipe was from my Great Grandma Pauline "Lena" Steinke."*

## ***Ingredients***

**1 ½ to 2 c sugar**

**½ c shortening**

**2 eggs**

**4 ripe bananas, smashed**

**3 c flour**

**¾ tsp baking soda**

**¾ tsp baking powder**

**Cinnamon and nutmeg to taste**

**½ tsp salt**

**½ c buttermilk**

**Optional –½ c chopped nuts; drained crushed pineapple**



## ***Directions***

Cream together sugar, shortening and eggs; whip until creamy.

Add bananas and mix again.

Mix in buttermilk and dry ingredients.

Grease and flour 2 loaf pans. Bake at 350 for 50-60 minutes.

Also makes great muffins!

# ***Healthy Zucchini Brownie Loaf***

*From Rev. Ahriana Platten - Unity Spiritual Center of the Rockies*

## ***Ingredients***

- 2 large eggs**
- 1/4 c honey**
- 1 c natural, creamy almond butter**
- 2 Tbsp unsweetened almond milk**
- 1 tsp apple cider vinegar**
- 1/4 c cacao powder**
- 1 t baking powder**
- 1 c shredded zucchini**
- 2 T paleo friendly dark chocolate chips (optional)**



## ***Directions***

Preheat oven to 350.

Line a small (8x4 inch) loaf pan with parchment paper and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, add the eggs and honey then beat until pale and fluffy, about 4-5 minutes.

Add the almond butter, almond milk and apple cider vinegar then beat to combine.

Add the cacao powder and mix. Fold in the shredded zucchini.

Pour the batter into the prepared pan and sprinkle with chocolate chips (if using).

Bake for 35-45 minutes or until a toothpick inserted into the center comes out clean.

Remove from oven, place bread on cooling rack and allow to cool completely before slicing.

# Fluffy Gluten Free Biscuits

*From Debi Flora – Unity Spiritual Center of the Rockies*

“Yes, they take a bit of time, but they're delicious and worthy of a special meal. :)”  
(From *snixykitchen.com*)”

## Ingredients

Scant 1 c whole milk (1 cup milk minus 1 tablespoon), plus more for brushing  
1 Tbsp white vinegar (alternatively, skip the milk and vinegar and use 1 cup buttermilk)  
152g (3/4 c + 3 Tbsp) sweet rice flour (Also called mochiko. Different from "white rice flour" or "brown rice flour")  
128g (1 c + 2 Tbsp) Bob's Red Mill superfine blanched almond flour  
70g (1/4 c + 3.5 Tbsp) Bob's Red Mill millet flour  
35g (1/4 c + 1 Tbsp) Bob's Red Mill tapioca flour  
1 Tbsp + 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp kosher salt  
Optional, for sweet biscuits: 2 Tbsp sugar  
6 Tbsp (84g) unsalted butter, frozen for at least 30 minutes  
Optional: 1 Tbsp melted unsalted butter, for brushing



## Directions

1. If using milk, combine the cold milk with 1 tablespoon white vinegar to make 1 cup. Set aside while you prepare the rest. Alternatively, use 1 cup cold buttermilk.
2. In a medium mixing bowl, sift together sweet rice flour, almond flour, millet flour, tapioca flour, baking powder, baking soda, and salt. Whisk the flours well to combine. For sweet biscuits, add 1½ tablespoons sugar.
3. Grate the frozen butter directly into the dry ingredients using a coarse grater. Working quickly, use your hands to toss the butter into the dry ingredients until just evenly distributed. Chill the flour and butter for 10 minutes. Line a large baking sheet with parchment paper.
4. Once chilled, create a well in the center of the flour and pour the milk or buttermilk into it. Use a fork to mix gently until evenly distributed, forming a shaggy dough.
5. Dust a work surface generously with tapioca flour and use a rubber spatula to dump the dough onto the surface. Use tapioca-flour-dusted hands to quickly form it into a ball – it will seem very moist. Dust the top with just a bit more tapioca flour. Working quickly, press into a ½-inch tall rectangle. Use a multipurpose scraper or chopper to create two creases to fold it in thirds like a letter, then again in half. Press out again and repeat the folding three more times, lifting the dough with the scraper and dusting the surface with tapioca flour as you go. Press into 1¼-inch tall round or rectangle.  
Use a 2-inch round pastry cutter or cookie cutter to cut as many rounds as possible (press down and up, but do not twist!). Using the scraper to lift it from the surface, transfer each biscuit to the lined baking sheet, at least 1½ inches apart. Reroll scraps once, repeating the folding a couple of times until you've cut out 9-10 biscuits. Place the baking sheet in the freezer for 10 minutes or fridge for 30 minutes.

6. Preheat oven to 475°F. Remove the biscuits from the freezer and brush the tops with milk. If making sweet biscuits, sprinkle with remaining sugar. Bake for 16-20 minutes, until lightly golden brown on top.
7. When the biscuits are warm, brush with melted butter. Transfer to a wire rack to cool slightly before serving.

#### Notes

Biscuits are best the day you make them. Store any leftover biscuits in an airtight container for up to two days. Or use them for strawberry shortcake.