

Coconut Rum Biscuits

Serving Size: 1 Baker's dozen

<u>Volume</u>	<u>Weight</u>	<u>Ingredient</u>
2 cups	10 oz	All Purpose Flour
1 tbsp	.5 oz	Sugar
1 tbsp	.25 oz	Baking Soda
1 tsp	.25 oz	Salt
2 sticks	8 oz	Cold Butter
1 cup	8 oz	Coconut Rum
¼ cup	.5 oz	Powdered Milk
1 each		Beaten Egg

PROCEDURE:

1. Pre-heat oven (or Dutch Oven) to 425 degrees.
2. Combine and mix flour, baking soda, sugar and salt in one bowl.
3. Add butter in small chunks and mix until butter looks like pebbles.
4. In separate container, combine Coconut Rum and powdered milk together.
5. Add coconut rum-milk mix to other ingredients and gently fold together.
6. Lightly flour countertop and gently roll out dough into a ¾ inch thick sheet.
7. With a two-inch ring mold, cut out biscuits and place on half baking sheet. Combine excess dough and cut out biscuits until dough is all used up.
8. Brush with Beaten Egg wash and place in oven.
9. Bake for 25 minutes.