

# Honey Dew Biscuits

## Ingredients

1 cup butter

1 cup John Russell Honey (Liquid)

2 cups flour

1 egg

1 cup sour cream

1 tsp baking soda

1/2 tsp. salt

a bit of Cooking oil to grease pan (or

Cooking spray



Here is a picture of the ingredients you will need.



Here is a picture of the ingredients all measured out in the appropriate portions for this recipe.



Mix all your ingredients in a fairly large sized bowl



You can use a hand mixer, electric mixer or a good ol' wooden spoon.

I chose to use an electric mixer.





The delicious John Russell Honey is the secret ingredient in this recipe!!



I mixed on medium speed for 2-3 minutes until it reached a good doughy consistency



Good doughy consistency is pictured here







**Preheat your oven to  
350 F**



**Oil and lightly flour  
your muffin pan**



**Spoon your biscuit  
dough into the pan**

**And bake for 12-15  
mintues  
(depending on your  
ovens heat)**





Remove from oven once your biscuits are golden brown



Remove from the tin, and gently place them on a plate.

Can be eaten plain, or with butter. Or...

You may even want to put one of John Russell Honey's 30 naturally Flavoured Honey's on these biscuits.