



# Biscuits with Cane Syrup

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Biscuits with Cane Syrup!**

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, *Fresh from the Farm Alabama Recipes*, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local. Support our farmers and support our communities.

**Fannie Howard, Dallas County**



## Ingredients

- 1 stick butter, cold
- 3 cups self-rising flour
- 1 cup buttermilk, cold
- 2 tablespoons sugar

## Preparation

In a large bowl, cut butter into about 2 cups of flour. When mixture is crumbly, add cold buttermilk and sugar. Mix. When mixture becomes like dough, roll onto floured surface and cut desired shape. Or roll by hand into a golf ball shape. Place in greased pan. You can also fold a half teaspoon of butter into the dough before placing on pan. Cook 15 to 20 minutes or until golden brown at 425 degrees F. Serve with Alabama cane syrup.

**Kristin Woods**, *Regional Extension Agent*, Food Safety, Preparation, and Preservation

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