

Bubba's Beer Biscuits and Honey Butter

Paula Deen/Lady and Sons Cookbook

http://www.pauladeen.com/index.php/recipes/view2/bubbas_beer_biscuits/

A hoppy but mild beer works nicely. If you LOVE the taste of a dark ale, that would be a nice change but I like it sweet and light. Although these are moist, dense and come alive with lots of honey butter!

INGREDIENTS:

4 cup Bisquick
¼ C or ½ C sugar (I used ½ C)
1 12-ounce can of beer (I used Corona Light)
2 tablespoon butter, melted

Directions

Preheat oven to 400 degrees. Mix all ingredients well, adjusting the sugar according to how sweet a biscuit you prefer. Pour into well-greased muffin tins. Bake for 15 to 20 minutes. Serve with honey butter.

Recipe courtesy Paula Deen



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