

Raisin Ginger Sweet Mini Biscuits

October 2015 – Makes 12 mini biscuits

INGREDIENTS:

This can easily be doubled as I created it as a small batch.

- 1 ½ C Bisquick
- 1/3 C CoffeeMate vanilla flavored Natural Bliss creamer
- 1/3 C less 2 T 2% milk
- 2 T packed light brown sugar
- Dash of kosher salt
- ½-1 t cinnamon
- ¼ C raisins
- 2 heaping T chopped candied ginger
- 1 T butter to grease muffin tin

METHOD:

Chop the ginger and measure out the raisins and set aside. In a large mixing bowl add the Bisquick and make a well in the center where you will add the cream, milk, salt, cinnamon, brown sugar. Mix all those ingredients with a spoon until combined. Stir to make sure it is all dissolved like you're making pancakes, but don't overmix. Then fold in the raisins and ginger.

Drop into small muffin pan, should fill all 12. Bake at 350 degrees F for 12 minutes. Let cool, remove and sprinkle with cinnamon sugar.

