

JAM FILLED BUTTERMILK BISCUITS

Makes 9 biscuits

4 cups unbleached all purpose flour
6 tablespoons sugar
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon salt

1 cup (2 sticks) chilled unsalted butter, cut into
1/2-inch pieces
1 3/4 cups chilled buttermilk
9 tablespoons of your favorite **Woodstock Hill
Preserves Jam** (Raspberry, Strawberry, Blueberry,
Apricot...all make great filled Biscuits!)

Whisk flour, sugar, baking powder, baking soda and salt in large bowl to blend. Freeze flour mixture 1 hour. Position rack in center of oven and preheat to 375°F. Transfer flour mixture to processor. Add butter and cut in using on/off turns until mixture resembles coarse meal. Return mixture to large bowl. Make a well in center of mixture. Add chilled buttermilk and stir just until blended and moist clumps form. Turn dough out onto floured work surface. Gather dough together and pat into 1-inch-thick round (do not knead). Using 2 3/4-inch-diameter biscuit cutter, cut out biscuits. Transfer buttermilk biscuits to large ungreased baking sheet, spacing 1" inch apart. Gather scraps and re-pat to 1-inch thickness, then cut out additional biscuits, for a total of 9.

Insert thumb into center of 1 biscuit, making deep indentation that almost reaches bottom, then push toward sides of biscuit to form 1-inch-diameter hole. Repeat with remaining biscuits. Spoon 1 tablespoon jam into each hole. Bake jam-filled biscuits until golden brown, about 25 minutes. Serve biscuits warm.

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