

## Apple Cider Biscuits

2 cups flour  
4 teaspoons baking powder  
½ teaspoon salt  
1/3 cup butter, cut into chunks.  
¾ cup apple cider  
1/8 teaspoon ground cinnamon

1. Preheat oven to 450° F.
2. In a large bowl, combine flour, baking powder, sugar and salt. With pastry blender or two knives, cut in butter until mixture resembles coarse crumbs.\*
3. Stir in cider into flour mixture just until a soft dough forms that leaves the sides of the bowl.\*\*
4. Turn dough out onto lightly flour surface. Knead into a ball and pat out to 1/2" thickness. Cut into round circles using a biscuit cutter.
5. Place biscuits 1" apart on ungreased baking sheet. Sprinkle with cinnamon. Bake 12-15 minutes or until brown. Cool on rack.

\*Next time instead of using a pastry blender, I'm going to use my Cuisinart to get a finer crumb.

\*\*Also, after I prepared the dough, I put it in the refrigerator to chill it again before cutting the biscuits and baking.