Classic Homemade Cinnamon Raisin Biscuits

Traditional homemade glazed wheat biscuits with cinnamon and raisins

Yield:

2 dozen biscuits

Ingredients:

1 cup whole wheat flour
1 cup white flour
4 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
3/4 cup butter
1/2-1 cup milk*
1 cup raisins
Icing or glaze, optional (see additional notes for two great recipes!)

Instructions:

1. Cut butter into flour, baking powder, salt, and cinnamon.

2. Add enough milk for consistency. Add raisins and shape into biscuits.Â Place on a lightly greased cookie sheet or jelly roll pan.

3. Bake at 450 degrees for 10-13 minutes. While baking,Â make your choice of icing or glaze (see additional notes for two recipes).Â Drizzle icing over slightly cooled biscuits.

Additional Notes:

*Use less milk to hand-form biscuits; use more milk for drop

biscuits.

Classic Cinnamon Rasin Biscuit Icing/Glaze Recipe:

2 Tablespoons melted butter
1 1/4 cup powdered sugar
water

Mix together 2 Tablespoons melted butter and 1 1/4 cup powdered sugar. Add water until runny and stir out all lumps with fork. Drizzle icing over slightly cooled biscuits. I set the biscuits on a cooling rack so the excess icing will drip off.

Soft and Cinnamon-y Topping for Cinnamon Raisin Biscuits:

3 Tablespoons softened butter
1 teaspoon ground cinnamon
1 3/4 cups powdered sugar
2-3 Tablespoons milk

Mix together 3 Tablespoons softened butter and 1 teaspoon ground cinnamon. Add 1 3/4 cups powdered sugar and stir. Add about 2-3 Tablespoons of milk and beat with electric mixer on HI for a minute or until light and fluffy. Spread over slightly cooled biscuits.

If topping completely runs off, your biscuits are still too hot! Topping should melt slightly and form a glaze when cooled. If biscuits are completely cooled, you can still use this topping; it will just be more like a frosting than a glaze!

