

# Apple Cider Biscuits

2 cups all-purpose flour

1 tablespoon baking powder

2 teaspoons sugar

1/2 teaspoon salt

1/4 teaspoon ground cinnamon

1/3 cup cold butter

3/4 cup apple cider or apple juice

Cinnamon-sugar to taste

Honey, optional

In a bowl, combine the flour, baking powder, sugar and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cider just until moistened. Turn onto a lightly floured surface and knead 8-10 times. Roll out to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking pan. Sprinkle with cinnamon-sugar; pierce tops of biscuits with a fork.

Bake at 425° for 12-14 minutes or until golden brown. If desired, serve with honey.