

Carrot Cake Biscuits and Pineapple-Cinnamon Butter

BISCUITS

1 1/2 cups firmly packed grated carrots (about 4 medium carrots)

2/3 cup golden raisins

4 cups all-purpose flour, plus more for dusting

1/3 cup firmly packed light brown sugar

1 1/2 tablespoons baking powder

2 teaspoons baking soda

1 1/2 teaspoons kosher salt

1 teaspoon ground cinnamon

3/4 cup cold unsalted butter, diced

1 1/2 cups buttermilk

PINEAPPLE-CINNAMON BUTTER (makes 3/4 cup)

1/2 cup softened salted butter

3 tablespoons well-drained and chopped crushed pineapple

2 tablespoons light brown sugar

1/2 teaspoon ground cinnamon

Preheat oven to 450°F. Combine carrots and raisins on a cutting board; roughly chop. Whisk together flour, brown sugar, baking powder, baking soda, salt, and cinnamon in a large bowl. Cut butter into flour mixture with a pastry blender or fork until crumbly. Add carrots and raisins; toss to combine.

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Stir in buttermilk with a fork until ingredients are just combined and dough forms a ball. Turn dough out onto a floured surface; knead gently 4 to 5 times, sprinkling additional flour as necessary to prevent sticking.

Roll or pat dough to 3/4-inch thickness. Using a 2 1/2-inch round cutter, cut 20 rounds from dough, re-rolling dough scraps as necessary. Arrange biscuits 1 inch apart on 2 parchment paper-lined baking sheets. Bake in preheated oven until golden brown, 13 to 15 minutes.

While biscuits are baking, stir together softened salted butter, well-drained and chopped crushed pineapple, light brown sugar, and ground cinnamon with a fork until well combined. Serve at room temperature.

Serve biscuit warm with Pineapple-Cinnamon Butter.

Chef's Notes

You can freeze the cut biscuit dough up to 1 week ahead. Bake from frozen as directed, increasing bake time about 3 minutes.