
Orange Biscuit

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

SAUCE

1/4 cup butter

1 can (3 ounce) frozen orange juice

2 cans water

1 cup sugar

2 teaspoons grated orange rind

BISCUIT

2 cups flour

1/2 teaspoon salt

3 teaspoons baking powder

4 tablespoons shortening

3/4 cup milk

1/4 cup sugar

1/4 teaspoon cinnamon

In a saucepan, combine the butter, orange juice, water and sugar. Boil until the sugar is well dissolved. Stir in the orange rind. Pour into a 2-1/2 quart oblong casserole.

In a bowl, sift the flour, salt and baking powder. Cut in the shortening and add the milk. Roll out 1/2 inch thick. Sprinkle with sugar and cinnamon.

Roll as a cinnamon roll, slice and place in the juice in the pan to bake.

Bake at 350 degrees for 30 minutes.

Breads, Muffins

Per Serving (excluding unknown items): 358 Calories; 13g Fat (32.9% calories from fat); 4g Protein; 57g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 389mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.