

Sweet as a Peach Chicken

*Anoka County 4H Cook Book
Best of the Best from Minnesota Cookbook*

Servings: 4

*1/4 cup butter, melted
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 teaspoon salt
1 (3 to 3-1/2 pound) chicken
(eight pieces)
1 can (10 ounce)
refrigerated buttermilk
biscuits
SAUCE
1/4 cup butter
1 tablespoon cornstarch
2 tablespoons honey
1/4 teaspoon cinnamon
1 can (16 ounce) peaches,
drained*

Preheat the oven to 350 degrees.

In a bowl, stir the cinnamon, nutmeg and salt into the melted butter. Dip and roll the chicken in the butter mixture. Place in a baking dish.

Bake for one hour.

In a heavy two-quart saucepan, melt 1/4 cup of butter for the sauce. Add the cornstarch. Stir. Add the honey, cinnamon and peaches. Cook on medium heat for 4 to 5 minutes. Boil for 1 minute. Pour the sauce over the chicken. Place the biscuits on top of the chicken.

Bake for 15 to 20 minutes or until the biscuits are golden brown.

Per Serving (excluding unknown items): 256 Calories; 23g Fat (78.5% calories from fat); trace Protein; 14g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 768mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 4 1/2 Fat; 1/2 Other Carbohydrates.