

HONEY BUTTER

1 stick butter (1/2 cup) at room temp

1/2 cup honey

Place softened butter and honey into a small mixing bowl. Mix by hand with a spatula until thoroughly combined. Use immediately or spoon into a jar with a lid to keep for two weeks.

CINNAMON BUTTER

1 stick butter (1/2 cup) at room temp

1/4 tsp vanilla

2 Tbsp honey

2 tsp ground cinnamon

2 Tbsp powdered sugar

Place all ingredients into a small mixing bowl and whip with a hand mixer on high until fluffy. Use immediately or spoon into a jar with a lid to keep for up to two weeks.



A large rectangular area with a solid border and a dashed inner border, containing 12 horizontal lines for writing.

THE SILVER HOMESTEAD SWEET CREAM BISCUITS

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|-------------------------|------------------------------|
| 2 cups bread flour | 1/4 tsp salt |
| 1 Tbsp baking powder | 1/2 cup butter at room temp |
| 1/2 tsp cream of tartar | 1/2 cup milk |
| 1/2 cup powdered sugar | 1/2 cup heavy whipping cream |

Preheat oven to 450°. Stir together all the dry ingredients and then cut in butter until the mixture resembles dry cake mix. Make a well in the center and stir in milk and cream until a sticky ball of biscuit dough forms. Using a 2 ounce (1/4 cup) jumbo cookie scoop, drop dough by rounded spoonfuls onto a parchment paper or silicone lined baking sheet. Bake at 450° for 11 to 13 minutes until the top of the biscuits begin to lightly brown and the interior is done. Makes about a dozen deliciously sweet, fluffy biscuits!



Cut **inside** this solid border guide with scissors or a paper trimmer to fit any album that accepts 4x6 recipe cards.

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