

Betty's New Year's Brunch Praline Biscuits Recipe



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In this video, Betty demonstrates how to make some very Southern Praline Biscuits. These would be perfect to accompany the Brown Sugar-Pepper Glazed Bacon I uploaded yesterday! You can use them for breakfast, brunch, a party, or just a snack! They are very versatile!

Ingredients:

3/4 cup butter or margarine
3/4 cup light brown sugar
48 pecan or walnut halves
ground cinnamon, to taste
2 cups baking mix (I used Bisquick.)
1/3 cup + 2 tablespoons applesauce
1/3 cup milk

Heat oven to 450 degrees. Place 1 tablespoon of butter, 1 tablespoon brown sugar, and 4 pecan halves in each of 12 muffin cups. Sprinkle with cinnamon in each cup. Heat in oven, until melted. (You may prefer to melt the butter in a saucepan, and spoon the melted butter into the muffin cups, and add the brown sugar, pecans, and cinnamon.) Mix baking mix, applesauce, and milk until dough forms. Beat 20 strokes. Spoon mixture evenly onto mixture in muffin cups. Bake for 8 to 10 minutes. (Watch carefully, because they bake quickly, and they can also bubble over a bit in the oven.) Quickly invert on a heatproof serving plate. When cooled a bit, transfer them to a nice serving plate. Serve while warm. These biscuits may be made ahead, and just heated in the microwave before serving. You can also freeze leftovers (if there are any!) in a gallon-size zip lock plastic bag, and get them out a few at a time for reheating! These are showy, amazing treats! They are not low calorie, but really no worse than doughnuts! Enjoy! HAPPY NEW YEAR from my family to yours!!!
--Betty