

# Pumpkin Biscuits

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- 2 cups Food Club all-purpose flour
- 2 teaspoons Food Club baking powder
- 1/2 teaspoons Food Club baking soda
- 1 teaspoons Food Club salt
- 1/4 cup Food Club sugar
- 4 tablespoons Food Club salted butter, softened
- 1 cup canned Food Club pumpkin
- 1/4 cup plain Greek yogurt
- 2-4 tablespoons milk
- 2 tablespoons Food Club butter, melted

Pre-heat oven to 425°F. Line two baking sheets with parchment paper and set aside. In a large bowl, combine flour, baking powder, baking soda, salt, and sugar. Cut in the butter, blending with a fork or pastry blender until butter is in small, pea-sized pieces. In a separate medium bowl, combine the pumpkin puree and Greek yogurt. Mix the Greek yogurt/pumpkin mixture into the dry ingredients. If dough seems dry, add 2-4 tablespoons of milk. Turn dough out onto a floured surface and gather together with your hands. Pat or roll out to a ½ inch thickness. Dough will be a bit sticky. Cut out circles of 2-3 inches in diameter. Transfer biscuits to baking sheets and bake in pre-heated oven for 11-14 minutes, until biscuits are firm to the touch and golden brown. Brush with melted butter and serve warm.