



Border Butter Flake Biscuits

Makes 12-15

- Gift Mix
- 2 sticks unsalted butter, cold
- 2 large eggs, beaten with milk below
- 1/3 cup milk, cold

1. Preheat oven to 425°F.
2. Quickly cut cold butter in small even cubes and combine with Gift Mix.
3. Mix on medium speed until mixture resembles coarse crumbs. Add egg-milk mixture at once and mix until dough just starts to form together.
4. Remove from bowl and gently press dough together to make it better combined. Roll dough on a lightly floured surface about 1/2 inch thick. Using a biscuit cutter, cut very close together minimizing waste. Place on a parchment lined or buttered cookie sheet.
5. Bake until pale golden, about 12 to 14 minutes, baking time will depend on thickness of biscuits.



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