



HONEY ORANGE STICKY BISCUIT

Any breakfast item with a name like this hardly needs more description - but we'll provide it anyway. These warm, sticky, citrusy biscuit treats are sure to provide an extra-sweet start to your breakfast lineup.

Yield: 12 servings

INGREDIENTS

1/2 C Orange Juice concentrate

3/4 C Honey

12 Each  SOUTHERN STYLE BISCUIT DOUGH ROUND (#08405)

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Thaw biscuit rounds.
- 3 Spray 12 counts, 4 oz muffin tin with pan release.
- 4 Spoon 2 tsp orange juice concentrate and 1 tbsp honey in each muffin tin.
- 5 Place a thawed biscuit dough round in each muffin tin.
- 6 Bake approximately 15-20 minutes until golden brown.
- 7 Invert pan onto a serving dish, and allow orange syrup to drain over biscuits for 2 minutes before removing pan.
- 8 Serve warm.

