



2010 International Biscuit Festival Baking Contest Winners

Most Original Biscuit

Grand Champion

Finalist 1: Kimberly Pack

The Fat Elvis-aka Taking Care of Biscuits

Biscuits:

2 cups all-purpose flour

2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1 1/2 cups powdered sugar

1 1/2 bananas, mashed

1/2 cup honey roasted peanuts, chopped

1/3 cup shortening (or 1/3 cup frozen unsalted butter, grated)

1/2 cup buttermilk

Filling:

Fried bacon

Sliced bananas

Peanut butter topping:

1/4 cup powdered sugar

1/3 cup creamy peanut butter (Jiff recommended)

1 Tbsp skim milk

1/4 tsp vanilla

To prepare biscuits, sift first 5 ingredients together in a large mixing bowl. Add mashed bananas and chopped peanuts to flour mixture. Cut in the shortening until well combined. Pour in buttermilk until mixture is slightly moistened. Add more if needed. On a floured surface, turn out mixture and gently, careful not to over mix, form into a ball. Then flatten out into a circle about 1/2 inch in thickness. Using a biscuit cutter of choice, depending on the size preferred, for ex. a glass, biscuit cutter, etc., dredge through flour and form biscuits. Place biscuits on a silpat covered cookie sheet and bake 8-10 min. until golden brown. (No temperature provided.) Number of servings: 10-12



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Finalist 3: Joseph Lowery

Big Island biscuits

- 1/2 cup (2.5 ounces) dried mangos, chopped
 - 2 Tbsp dark rum
 - 2 cups White Lily self rising flour
 - 2 Tbsp powdered milk
 - 3 Tbsp sugar
 - 1/2 tsp salt
 - 3/4 tsp baking powder
 - 1/4 cup cold lard
 - 2 Tbsp cold butter, unsalted
 - 3/4 cup Cruze buttermilk
 - 1 Tbsp mango extract
 - 1/2 tsp vanilla extract
 - 1/2 cup macadamia nuts, lightly toasted and chopped
- For brushing the biscuits:
- 1/4 cup butter
 - 1 Tbsp dark rum
 - 1 Tbsp brown sugar

Plump chopped mangos and dark rum in microwave for 20 seconds and chill until needed. In a mixing bowl sift together measured flour, powdered milk, sugar, salt and baking powder. Using a pastry blender, cut lard and butter into dry ingredients until mixture is like small peas. Using a wooden spoon, stir in buttermilk that has been blended with the extracts. Also, add chilled mango and rum as well as chopped nuts. Mix the dough until just blended and chill in the refrigerator for 10 minutes. Remove dough from refrigerator and roll out to about 1/2 inch thick on a floured surface. Punch out biscuits using a sharp 2 inch biscuit cutter and place on an ungreased baking sheet about 2 inches apart. Mix together melted butter, dark rum and brown sugar and brush tops of biscuits. Bake in 475 degree oven for 12 minutes. Remove from oven and brush again with remaining butter mixture and serve. Number of servings: 12 biscuits.



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Category: Buttermilk Biscuits

Finalist 1: Mark Mohundro

Aunt Nancy's Old Fashioned Biscuit (with variations by Mark)

Small amount of hot water (about 1/4 cup)

1/2 packet of dry yeast

2 cups White Lily all purpose flour

4 tsp Clabber Girl baking powder

1/2 tsp salt

1/2 tsp cream of tartar

2 tsp sugar

1/2 cup Crisco (solid)

2/3 cup milk

1/4 cup heavy cream.

Add yeast to hot water and let sit. Combine all dry ingredients in large mixing bowl. Stir with dry spoon to combine. Add Crisco, milk, heavy cream, and yeast mixture. Mix thoroughly (don't over-mix). Place mixture on floured surface, knead dough, with hands, about 10 times. Instead of rolling dough, use hands to mold into "dough sheet," about 1/2 to 3/4 inch thick. Cut with 2-inch biscuit cutter. Repeat molding and cutting with "left-over dough. Place on cookie sheet lined with parchment paper. Bake at 450 for 10-12 minutes. Number of Servings: 10



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Finalist 3: Bill Wagner

Cinnamon Pecan Cranberry Biscuits

1 cup sifted unbleached self-rising flour

1/4 cup chopped pecans

2 tsp cinnamon

1/4 cup dried cranberries

1/4 cup brown sugar

1/3 stick of butter

Milk to mix

Mix dry ingredients. Cut in butter Add milk. Knead, roll out on floured surface. Cut biscuits. Bake in preheated (450 degrees) oven. Drizzle with sugar glaze if desired.



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Savory Biscuits

Finalist 1: Casey Littell

Cheddar and Chive Biscuits

2 cups self rising flour

1/4 cup shortening (varies according to temp & brand)

1 cup sharp cheddar cheese, grated

2-3 Tbsp chopped chives, to taste (I like a lot)

3/4-1 cup Mayfield's buttermilk (best made with buttermilk in bottom of jug)

Preheat oven to 425. Measure flour. Cut in shortening. Mix in cheese and chives. Mix in buttermilk. Turn dough onto floured work surface. Knead very slightly a few times. Pat dough into 1 1/2 inch thick round. (I don't use a rolling pin). Cut biscuits with a biscuit cutter or glass. I like to use a standard American pint glass. Place biscuits on a greased baking sheet with biscuit edges slightly touching (this will make them rise up straighter). Bake 20-25 minutes or until golden with flecks of browned cheddar. Butter them and eat while hot.

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