



INTERNATIONAL
BISCUIT
KNOXVILLE
FESTIVAL

STUDENT CATEGORY (cont.)

Anna Wysmierski—3rd place student category

The Cookie Biscuit

2 cups – White Lily Self Rising Flour
1 cup – Dixie Crystal Granulated Sugar
1 tablespoon – Clabber Girl Baking Powder
1 teaspoon – Morton’s Salt
¼ teaspoon – Arm and Hammer Baking Soda
1/3 cup – Kirkland Walnuts
1 cup - (grinded) Ghiradelli Chocolate Chips
6 tablespoons – Land O’ Lakes Unsalted Butter
2 – Bananas (mashed)
1 cup – Kroger Buttermilk

Preheat oven to 450°F. Mix all the dry ingredients in a bowl (including walnuts). Cut the butter into chunks and mix in the flour by pinching mixture with hands. Mash bananas and add to the mixture. Then, add the buttermilk and mix until just combined. Drop the biscuit mixture onto a cookie sheet, and making the biscuit dropping less than the size of your fist. Cook in the oven for 10 minutes. When your biscuits are done the bottom side should be medium brown, and you can take them out because they are ready to be served!!!

Time: 20 minutes

Number of Servings: 16 - 18 biscuits



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SAVORY CATEGORY (cont.)

Felice Bogus---2nd place savory category

Mama's Sweet Blues Biscuits

3 c. biscuit flour

1 Tbs. baking powder

½ tsp. baking soda

1 tsp. table salt

1 tsp. sugar

¾ c. cold shortening, diced

4 oz. crumbled blue cheese

1 c. moist dates, pitted and chopped

¾ c. (3 oz.) toasted pecans, coarsely chopped, plus additional pecan halves for topping

1 1/3 c. buttermilk

3 Tbs. softened butter, for topping

Preheat oven to 450° and line a baking sheet with parchment paper.

Sift together flour, baking powder, baking soda, salt, and sugar. Cut in shortening until the mixture resembles coarse crumbs. Stir in blue cheese, dates, and pecans. Stir in buttermilk until the mixture just forms a sticky dough.

Turn out the dough onto a lightly floured surface and knead 4 – 6 times until the dough is no longer sticky. Pat out the dough ¾-inch thick and, using a floured 2 ½-inch biscuit cutter, cut out biscuits and place close, but not touching, on the prepared baking sheet.

Top each biscuit with a pecan half.

Bake 15 minutes, remove from oven, and brush with softened butter. Serve immediately.

Number of Servings: 6 servings (2 biscuits per serving)



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SAVORY CATEGORY (cont.)

Wendy Perry—3rd place savory category

Oinkers

2 cups NC's Midstate Mills Southern Biscuit® Formula L Biscuit Mix
1/2 cup buttermilk
1/4 cup vinegar based BBQ Sauce (eastern NC Style-I prefer George's Original)
1 teaspoon crushed red pepper
1 tablespoon sugar
1 pinch salt
few dashes black pepper
few shakes hot sauce (NC's Texas Pete preferred)
1 1/4 cups firmly packed eastern NC barbecue, snipped with scissors if in big pieces
2/3 cups chopped slaw (your own or purchased)

BBQ Gravy:

1 bottle of your favorite vinegar based BBQ Sauce (I use George's BBQ Sauce)
1 Tablespoon brown sugar (if using a BBQ sauce that has no sweetener) OR
use a thicker tomato based BBQ Sauce for your dip

Preheat oven to 425. Grease 9" cast iron skillet and place into oven to preheat.

In mixing bowl, combine all biscuit ingredients, yep, including the slaw! Gently fold mixture together until blended. Drop by heaping teaspoon size mounds onto hot greased cast-iron skillet. Mounds should be near, but not touching each other. Quickly place skillet back into oven. Bake about 9 minutes until tops are lightly browned.

To make Gravy:

Pour 1 bottle of your favorite vinegar based BBQ sauce into heavy-bottomed saucepan. Bring to a boil; reduce to rolling simmer and continue cooking until reduced into thickened sauce. Or, use your own recipe and reduce as well. If you use a sauce with little to no sweetener in the ingredients, add about 2 tablespoons per bottle (or per 1-2 cups of sauce) of any one of the following: Honey, Brown Sugar or Molasses
Serve biscuits, warm or at room temp, with BBQ Gravy in bowl for dip'n.

Number of Servings: about 4 dozen.



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Remove from oven. Cool completely and drizzle with chocolate glaze.

Chocolate glaze:

Do not start making the glaze until the biscuits are cooled. You will need use the glaze as soon as it's ready. Place chocolate chips and half and half in the top of a double boiler. Stir occasionally. When chips are about 75% melted, remove from heat and stir until completely melted. Drizzle over cooled biscuits.

Number of Servings: 12

SWEET CATEGORY (cont.)

Julie Morrison---3rd place sweet category

Gluten Free Salted Caramel Pecan Biscuit

For the biscuits:

1/2 cup Almond Flour (Finely ground brand, such as Honeyville)
1/3 cup Tapioca Flour
2T Coconut Flour
1/2 t Baking Soda
1/2 t salt
2 egg whites
1 egg, beaten
1T Apple Cider Vinegar
3T Butter, melted

For the Salted Caramel Pecan Sauce:

5T Butter
1/2 cup Maple Syrup (the REAL stuff from Vermont)
1T Vanilla Extract
1/8t salt
1/3 cup Pecans, chopped

For the Biscuits:

Sift together dry ingredients.

Beat the 2 egg whites until frothy. Mix into dry ingredients with a rubber spatula.

Add beaten egg.

Add the vinegar and stir until fully combined.

Add melted butter (make sure it is not hot when adding).

Let mixture sit in fridge for 10 minutes or so.



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SPECIAL CATEGORY

Erin Carlini---1st place special category and GRAND PRIZE WINNER

Chesapeake Bay Biscuits

2 cups unbleached all-purpose flour (White Lily)

¼ tsp baking soda

1 TBS baking powder

1 tsp kosher salt

6 TBS unsalted butter

1 cup buttermilk

¼ tsp garlic powder

1 tsp Old Bay Seasoning (extra for dusting of biscuits)

1 cup of lump crab meat

½ cup mixture of onions, carrots, corn kernels, peas, tomato and lima beans diced into very small pieces

Crab Soup

1 (14.5 ounce) can of stewed tomatoes

1 ½ cups of water

1 TBS Old Bay Seasoning

1 clove fresh garlic

¼ TBS onion (finely chopped)

1 cup beef broth

½ tsp mixed spices

½ cup lump crabmeat to garnish

Preheat oven to 450F

Combine dry ingredients, cut in butter with a knife, add buttermilk along with veggies and crab mixture.

Roll onto a floured board and cut.

Bake for 10-15 minutes.

While baking combine ingredients for soup. This soup will be served as a “gravy” for the biscuits in which they can be dunked.

