

Blueberry Cornmeal Biscuits

1 ¼ cup House-Autry Yellow Cornmeal

¾ cup flour

½ cup dried blueberries or mixed dried fruit of choice

2 tablespoons sugar

2 teaspoons baking powder

Salt

4 tablespoons butter, melted

¾ cup milk

Preheat oven to 400 degrees. Cover large baking sheet with parchment paper or non-stick spray. In medium bowl, stir all dry ingredients together. Stir in butter, then milk just until mixture forms a soft dough.

Drop dough by scant ¼ cups, 2 inches apart, on prepared cookie sheet. Bake biscuits 15 minutes or until golden. Cool biscuits slightly on wire rack to serve warm or cool completely to serve later.