

## Shamrock Biscuits



### *Ingredients*

2 cups all-purpose flour

1 Tbsp. sugar

3 tsp. baking powder

1 tsp. salt

1/2 cup shortening

3/4 cup low-fat milk

1 egg

1 Tbsp. water

Fresh parsley leaves

1/4 cup butter or margarine

Green food color (optional)

### *Directions*

Heat oven to 450 F. In a medium bowl, combine dry ingredients and mix until blended. Using a fork or pastry blender, cut in shortening until fine crumbs form. Stir in milk, mixing until soft dough forms and moves away from the sides of the bowl. Note: dough will be soft and sticky.

Place dough on a lightly floured surface and gently roll in flour to coat. Knead dough until it feels springy and smooth. Sprinkle more flour onto surface. Roll dough out evenly until it is 1/2-inch thick.

To prevent sticking, dip a 2-1/2-inch round biscuit cutter into flour before inserting into dough. When ready to create biscuits, push cutter straight down through the dough. Place biscuits, with sides touching, onto a cookie sheet lined with parchment paper and put in oven to bake.

Meanwhile, create an egg wash by whisking an egg with 1 tablespoon water into a small bowl; set aside. Using kitchen shears, snip enough parsley leaves to top each biscuit; set aside. After about 10 minutes when biscuits just start to brown, remove from oven, brush egg wash on top, add parsley leaf and apply another layer of wash. Return biscuits to oven. While biscuits continue to bake, melt butter. Add one drop of green food color, if desired, and whisk with fork. In 2-5 minutes or when tops of biscuits are golden brown, remove from oven; brush tops and sides with the festively hued melted butter. Serve immediately.