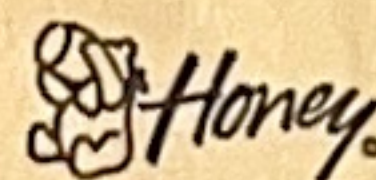


HONEY-CORNMEAL BISCUITS

Heat oven to 450°

1-3/4 cups Bisquick® baking mix
1/2 cup yellow cornmeal

1/2 cup milk
2 tbsp. honey



MIX all ingredients until dough forms; beat 30 seconds.

TURN dough onto surface dusted with baking mix; gently roll in baking mix to coat. Shape into ball; knead 10 times. Roll 1/2" thick. Cut with 2" cutter dipped in baking mix.

BAKE on ungreased cookie sheet until golden brown, 8 to 10 minutes. Serve with additional honey or Honey Butter (below). 12 biscuits.

Honey Butter: Beat 1/2 cup margarine or butter, softened, 1/4 cup honey and, if desired, 1/2 tsp. grated orange peel until fluffy.

Honey-Cornmeal Drop Biscuits: After beating, drop dough by rounded spoonfuls onto ungreased cookie sheet. Bake until golden brown, 10 to 12 minutes.

High Altitude: Heat oven to 475°

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