Orange Turn-Over Biscuits

Makes: 12 servings

Ingredients

- 2 cups sifted soft-wheat flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons butter
- ? cup milk
- ¾ cup melted butter (about 1 ½ sticks)
- grated orange rind (approximately 1 to 2 tablespoons)
- sugar (approximately 1 to 2 tablespoons)

Directions

1. Preheat oven to 375°F.
2. Sift the dry ingredients and cut in the butter with a biscuit cutter.
3. Make a well in the mixture and add the milk slowly; stir from the center with a fork until a fairly stiff dough is formed. Knead for a few seconds until smooth.
4. Roll out about one-fourth inch thick on a lightly floured board, cut with a small biscuit cutter, and fold over like a pocketbook roll. Dip quickly into the melted butter, drain, and put in a baking pan.
5. To each tablespoon of grated orange rind add 1 tablespoon of sugar and mix well.
6. With the tip of a knife, place a small quantity of the orange and sugar mixture between the folds of the biscuits and spread a little over the top.
7. Bake in oven until lightly browned.
8. Serve at once.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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