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Traditional Biscuit Inspires Creativity in the Kitchen

MEMPHIS, Tenn. (May 22, 2013) – One of the wonderful benefits of biscuit making is that you gain the skills necessary to make many other iconic recipes like shortcakes, dumplings and scones. There are countless variations on the biscuit itself and other wonderful recipes that are topped with biscuits like pot pies and cobblers.

“Because of today’s on-the-go culture, making homemade biscuits is almost a lost art form,” said baking expert Linda Carman. Join **White Lily®** to help “Save the Biscuit” by learning, teaching and sharing with others the art of making biscuits. Pull up a chair, relax for a moment and allow your mind to reflect on how wonderful and rewarding it is to take the time to make a biscuit from scratch.

As the daily bread of the Southern table, biscuits were often used to stretch meals and feed large, hungry families. Even leftover biscuits found their way into delicious recipes like a biscuit version of bread pudding. The simple combination of leftover biscuits, cinnamon, sugar, eggs and cream is incredibly delicious and comforting, but the opportunity for variations is endless. [*White Chocolate Raspberry Biscuit Bread Pudding*](#) is made in much the same way, but elegant enough for a nice party.

“A savory biscuit braid filled with creamy scrambled eggs has been a **White Lily** favorite for years, so we created a delectable sweet version, perfect for a warm weather brunch,” said Carman.

The [*Coconut Almond Biscuit Braid*](#) retains the flakey biscuit dough crust and combines a rich, buttery and creamy coconut filling finished with a hint of almond flavor. The braid looks difficult to make, but it is quite easy. Roll out the dough and top the center area with filling. Cut strips of dough on each side and overlap them diagonally across the filling to form a braided look.

Learn more about how you can join **White Lily** and help “Save the Biscuit.”

Visit www.whitelily.com for more recipes and baking tips.

White Lily® Light and Fluffy Biscuits

Crisco® Original No-Stick Cooking Spray

2 cups **White Lily®** Enriched Bleached Self-Rising Flour or 2 cups **White Lily** Enriched Unbleached Self-Rising Flour

1/4 cup **Crisco** All-Vegetable Shortening, chilled or 1/4 stick **Crisco** Baking Sticks All-Vegetable Shortening, chilled

2/3 to 3/4 cups buttermilk or milk

1. HEAT oven to 500°F. Coat baking sheet with no-stick cooking spray.
2. MEASURE flour into large bowl. Cut in shortening with pastry blender or 2 knives until crumbs are the size of peas. Blend in just enough milk with fork until dough leaves sides of bowl.
3. TURN dough onto lightly floured surface. Knead gently 2 to 3 times. Roll dough to 1/2-inch thickness. Cut using floured 2-inch biscuit cutter. Place on prepared baking sheet 1 inch apart for crisp sides or almost touching for soft sides.
4. BAKE 8 to 10 minutes or until golden brown.

VARIATION: To use **White Lily** Enriched Bleached All-Purpose Flour, combine 2 cups flour, 1 tablespoon baking powder and 1 teaspoon salt before cutting in shortening. Follow directions above.

Makes 12 biscuits

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White Chocolate Raspberry Biscuit Bread Pudding

Crisco® Original No-Stick Cooking Spray
8 to 9 prepared **White Lily®** Light and Fluffy Biscuits (may be leftover)
6 ounces fresh raspberries (about 1 1/2 cups)
1 (12 oz.) package white baking chips
1 cup milk
1 cup heavy cream
3 eggs
2 egg yolks
1/4 cup sugar



1. **HEAT** oven to 325°F. Coat 9 1/2-inch deep dish pie plate with no-stick cooking spray. Slice biscuits in half horizontally. Arrange, split side up, in a circular pattern in prepared pie plate. Arrange raspberries randomly over biscuits.
2. **MICROWAVE** baking chips in uncovered microwave-safe bowl on **MEDIUM HIGH** power for 1 minute and 15 seconds. Stir. If necessary, microwave at 15 second increments, stirring just until melted. Combine milk and cream in medium saucepan. Bring to a boil over medium heat. Whisk eggs, egg yolks and sugar in large bowl. Gradually whisk in hot milk mixture and melted baking chips until blended.
3. **LADLE** egg mixture gently over biscuits until almost full, pressing down slightly to submerge. Let stand 20 minutes. Add remaining egg mixture as biscuits absorb liquid. Bake uncovered 45 to 50 minutes or until firm and knife inserted 2 inches from edge comes out clean.

Makes 8 servings

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Coconut Almond Biscuit Braid

Filling

4 tablespoons butter
1 1/2 cups flaked coconut
1/4 cup sugar
2 tablespoons honey
1 tablespoon milk
1/2 teaspoon almond extract

Biscuit Dough

2 1/4 cups **White Lily**® Enriched Bleached Self-Rising Flour
6 tablespoons cold butter, cubed
3/4 cup buttermilk
Crisco® Original No-Stick Cooking Spray
Melted butter

1. HEAT oven to 375°F.
2. FILLING: Melt butter in medium saucepan. Stir in coconut, sugar, honey and milk. Bring to boil over medium heat. Cook, stirring constantly, 2 minutes. Remove from heat. Set aside to cool. Stir in almond extract.
3. DOUGH: Place flour in medium bowl. Cut in butter with pastry blender or 2 knives until crumbs are the size of small peas. Make a deep well in the center of the flour mixture. Stir in buttermilk with a fork just until dough forms. If dry flour remains in bottom of bowl, add 1 more tablespoon buttermilk and stir. (All the flour may not be fully incorporated.)
4. TURN dough onto lightly floured surface. Press dough into a ball. Knead 7 to 10 times. Press or roll dough into a rectangle about 1/2-inch thick.
5. COAT baking sheet with no-stick cooking spray. Place dough on baking sheet. Roll out to a 12 x 10-inch rectangle. Gently lift sides of dough to loosen from pan. Spoon cool coconut mixture down center of dough.
6. CUT diagonal slits in dough 1 inch apart on each side of filling. Lift strips of dough up and diagonally over the filling, alternating sides and overlapping ends of strips, creating a braid.
7. BAKE 22 to 25 minutes or until golden brown. Brush with melted butter. Cool on baking sheet on wire rack 10 minutes

Makes 10 servings

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