

Making it delicious

Butternut Squash Biscuits



Ingredients

- 2 cups mashed butternut squash*
- 1/3 cup milk
- 1/2 cup oil
- 2 cups whole wheat flour
- 2 cups all-purpose flour
- 2 Tbsp. sugar
- 2 Tbsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. cinnamon

*Or pumpkin puree.



Recipe adapted from: VT Feed via Massachusetts Farm to School

Instructions

- Preheat oven to 400°F.
- Mix the dry ingredients in a large bowl.
- Add the wet ingredients and mix until fully moistened, but do not overmix.
- Lightly grease 2 baking sheets, or line them with parchment paper.
- With a 1/4 cup scoop, make 10-11 drop biscuits on each sheet. Lightly flatten the balls of dough.
- Bake for 15 -18 minutes, until golden brown.