

cranberry-cornmeal biscuits

pictured at right and on page 153

Prep 15 minutes plus cooling

Bake about 15 minutes

Makes 12 biscuits

1¼ cups cornmeal

¾ cup all-purpose flour

½ cup dried cranberries

2 tablespoons sugar

2 teaspoons baking powder

Salt

**4 tablespoons butter or margarine,
melted**

¾ cup milk

1. Preheat oven to 400°F. Grease large cookie sheet.

2. In medium bowl, stir cornmeal, flour, cranberries, sugar, baking powder, and ½ teaspoon salt until combined. Stir in butter, then milk just until mixture forms a soft dough.

3. Drop dough by scant ¼ cups, 2 inches apart, on prepared cookie sheet. Bake biscuits 15 minutes or until golden. Cool biscuits slightly on wire rack to serve warm or cool completely to serve later. Reheat biscuits if you like.

>> Each biscuit: About 150 calories, 3 g protein, 24 g carbohydrate, 5 g total fat (3 g saturated), 2 g fiber, 13 mg cholesterol, 210 mg sodium.

Do Ahead: Wrap cooled biscuits in foil in a single layer. Leave at room temperature overnight or freeze up to 1 month. To warm, place in 325°F. oven for 5 minutes.