**Glazed Apple Biscuits**

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| **Biscuits**350 mL flour40 mL sugar10 mL baking powder1 mL salt60 mL margarine, cold85 mL milk (25 mL milk powder)1 egg | **Apple Filling**80 mL brown sugar30 mL margarine5 mL cinnamon2 small apples, grated | **Glaze**125 mL icing sugar15 mL margarine10 mL water |

1. Preheat oven to 375 F. Grease 8 muffin wells (used a 12 muffin tin).
2. ***Filling.***
3. Grate 2 apples.
4. In a separate bowl, combine cinnamon and brown sugar.
5. In a glass custard cup, melt margarine in microwave for 10-20 seconds (make sure to cover with paper towel).
6. ***Biscuits.*** In a large bowl, combine flour, sugar, baking powder and salt. Using a pastry blender, cut in margarine.
7. In a liquid measure, make milk. Add egg and beat well.
8. Make a well in the dry ingredients. Add about 75% of the wet ingredients (milk/egg) to the dry ingredients. Using a fork, stir until if forms a ball and comes away from the sides of the bowl. Add remaining wet ingredients if needed.
9. Form into a ball. Turn out onto a lightly floured surface and knead lightly for 8-10 times. Only add enough flour to take away the stickiness.
10. Roll dough into a rectangle. Spread with melted margarine leaving about one inch border at one end so you can seal it. Sprinkle with cinnamon/sugar mixture then spread grated apple on top.
11. Roll up the dough into a log and pinch margarine-free end close. Cut evenly into 8 pieces.
12. Place each pieces into one muffin well. Bake for 15 minutes or until tops are golden brown.
13. Let cool in pan for 10 minutes before removing.
14. ***Glaze.*** While biscuits are cooking, beat together icing sugar and margarine in a bowl until well blended. Add enough water so glaze is slightly running. Drizzle over tops of warm biscuits.