

The Persnickety Biscuit's

Banana Biscuits (with Nutella variation)

<http://persnicketybiscuit.com>

Ingredients:

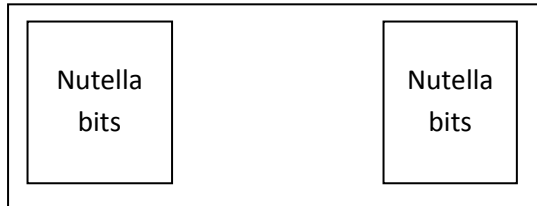
- 2 cups White Lilly Self-Rising flour
- ¼ cup sugar
- 1 teaspoon salt
- ¼ cup butter-flavored Crisco, frozen and cut into small pieces
- 1 very ripe banana mashed
- 2 teaspoons vanilla
- ¾ cup buttermilk

Directions:

- Heat oven to 400 degrees. Cover cookie sheet with parchment paper.
- Mix the first three dry ingredients.
- Add Crisco to dry ingredients and rub with your fingers to make the Crisco break up into small, pea sized pieces.
- Combine mashed banana, vanilla, and buttermilk
- Make a well in the center of the dry ingredients and add the buttermilk mixture. Mix quickly with large spoon or hands, turning bowl and gently scooping the dry ingredients into the wet. Add more buttermilk, if needed, to make dough moist but not too wet. It will be somewhat sticky.
- Sprinkle flour onto countertop or pastry board. Dump dough out of bowl onto flour. Sprinkle flour onto dough and rub onto hands. Knead a few times. Press dough together and flatten to about 1/2 inch. Fold dough in half. A pastry scraper can be really helpful here to lift up the dough.
- Transfer dough to parchment paper. Press out to about 1/2 inch. Make into a rough rectangular shape. Using a pastry scraper, knife, spatula or other edge, cut dough into squares about 1 1/2 inches across. You do not need to move the dough after cutting.
- Put cookie sheet in oven and bake for about 15 minutes, until tops of biscuits are slightly browned. If you wish, take the biscuits out of the oven a couple of minutes before they are done and brush the tops of the biscuits with butter, then return them to the oven.
- Remove from oven, let rest a few minutes, then break apart and eat!

Nutella Variation

- Use 1/4 cup or more of Nutella, depending on whether you are using a full or partial batch of the biscuits.
- Spread thin sheet of Nutella onto wax paper and put into freezer for at least one hour before you begin making the biscuits.
- Flatten dough to 1/4 to 1/2 inch. Break up Nutella and spread the bits on the outer two thirds of the dough, like this:



- Fold dough towards the middle, like a letter folder into thirds. Transfer to cookie sheet, flatten dough slightly, and cut into squares.
- Bake as directed.
- Share with someone you love.