

I WANT TO EAT

The Shine Project Foundation 501c3

Led by Cheryl Williams

Episode 3: Honey Cinnamon Butter and Biscuits






Today, we are making homemade Honey Cinnamon Butter and Biscuits.



Ingredients you will need:

 <p>1 can of Pillsbury biscuits</p>	 <p>Heavy whipping cream</p>	 <p>Honey</p>	 <p>Cinnamon</p>
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Kitchen tools you will need:

 <p>Cookie sheet</p>	 <p>spatula</p>	 <p>Mason jar or container</p>	 <p>Measuring cup, 1 tbsp, ¼ tsp</p>	 <p>bowl</p>
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Steps

1. Turn on oven to 350 degrees and preheat. Open and unroll can of biscuits. Place biscuits on ungreased cookie sheets 2 inches apart.

2. When ready, place biscuits in oven for 13 minutes.

3. Measure and pour 8 oz. of heavy whipping cream in jar, measure 2 tbsp of honey and put in jar, and put $\frac{1}{4}$ tsp of cinnamon in jar.

4. Close lid tightly and shake. Shake for 6-8 minutes. When done, open the lid and dump liquid and butter into a bowl. Shape butter into a ball. Rinse with water till clear. Then put butter on a small plate.

5. When ready, take out biscuits and let cool. Using a knife, split a biscuit in half and spread some butter onto the biscuit. Eat and Enjoy.

Review

1. What did we make?



Chocolate banana quesadilla



Biscuits and butter



pizza cupcakes



cheeseburger





2. What ingredients did we use?



3. How many spoons did we use?

5	2	1	3
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4. What shape is the cookie sheet?

Triangle 	Square 	 rectangle	Circle 
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5. How did the butter taste?

Sweet	Salty
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6. Did you like what we made?

YES 	NO 
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