

## Glazed Cranberry Orange Biscuits



### Ingredients

#### Biscuits

- 2 packages **Martha White® Extra Rich Buttermilk Biscuits**, (7oz) size packages
- 1/3 cup sugar
- 1 teaspoon grated orange peel
- 1 cup fresh cranberries, halved
- OR 1 cup frozen cranberries, halved
- 2/3 cup milk

#### Glaze

- 1 cup powdered sugar
- 2 tablespoons orange juice

### Preparation Directions

1. Heat oven to 400° F. Lightly grease cookie sheet
2. In medium bowl, combine biscuit mix, sugar, orange peel and cranberries. Add milk; stir until soft dough forms. Drop by heaping tablespoonfuls on to cookie sheet.
3. Bake at 400° F. for 9 to 12 minutes or until golden brown. Cool 5 minutes on wire rack.
4. Meanwhile, in small bowl, combine powdered sugar and orange juice; stir until smooth. Spoon glaze over warm biscuits. Serve warm.

**Serving size: 24 biscuits**