

# Ham, Apple, Cheddar Biscuits with Whipped Apple Butter

Cook Time: 20-25 minutes

Total Time: 45 minutes

Servings: 12



## INGREDIENTS:

### For the Biscuits

- 4 Cups flour, all purpose
- 2 Teaspoons salt, Kosher
- ½ Teaspoon baking soda
- 1 Tablespoon baking powder
- 1 Cup butter, cold, cubed
- 1 Cup granny smith apples, diced
- 2 Cups ham, ¼" diced
- 1 ½ Cups cheddar cheese, sharp, shredded
- 1 Cup Juicy Juice® 100% juice, apple flavor
- ½ Cup butter, unsalted
- 2 Cups apple cider vinegar

### For the Whipped Apple Butter

- ¾ Cup butter, unsalted, softened
- 3 Tablespoons Juicy Juice® 100% Juice, apple flavor
- ¾ Teaspoon salt, Kosher

## HERE'S WHAT TO DO

### For the Biscuits

1. Add flour, salt, baking soda, baking powder, and cold butter to a medium size work bowl.
2. Using a pastry blender or 2 forks, mix until butter is fully incorporated, and mixture resembles a coarse meal. Chunks of butter should be no larger than a pea.
3. Add apples, ham, and cheese. Mix briefly just to combine.
4. Whisk together juice, melted butter, and vinegar. Add to dry mixture and mix just to combine.
5. Turn onto floured surface and roll out to a 1" thick square.
6. Using a knife, cut into 4 pieces. Then stack them on top of each other, and roll out into 12 pieces
7. Transfer to parchment lined baking sheet, leaving 2" of space between each.
8. Freeze for 10 minutes.
9. Bake at 400° degrees for 20-22 minutes or until golden brown.

*Notes: This can also be made using a stand mixer fitted with a paddle attachment.*

### For the Whipped Apple Butter

1. In a small work bowl, carefully mix softened butter, juice, and salt.
2. Continue whisking mixture together until fully incorporated.
3. Spread 1 tablespoon of whipped apple butter on each biscuit right before serving.