

Copycat Bo-Berry Biscuits

Active Time	Total Time	Yield
15 Mins	35 Mins	Serves: 8 (serving size: 1 biscuit)

By SARAH EPPERSON

MYRECIPES

Enjoy the Bojangles favorite whenever the craving strikes with our easy-to-follow copycat Bo-Berry Biscuit recipe. These indulgent blueberry biscuits feature freeze dried blueberries rather than fresh because the freeze dried berries provide a perfect pop of blueberry flavor without bursting and adding excess juices to your dough. (You can find freeze dried berries at grocery stores like Whole Foods and online.) To make your Bo-Berry biscuits ahead of time, simply prepare the dough, cut into circles, and freeze the unbaked biscuits for up to one month.

Ingredients

BISCUITS

- 3 tablespoons unsalted butter, melted, divided
- 2 cups (about 8 1/2 oz.) self-rising flour, plus more for work surface
- 1/4 cup granulated sugar
- 1 teaspoon kosher salt
- 1/2 cup (4 oz.) unsalted butter, frozen
- 1 cup freeze-dried blueberries
- 1 cup buttermilk

GLAZE

- 2 cups (about 8 oz.) powdered sugar
- 3 tablespoons fresh lemon juice (from 1 lemon)

How to Make It

- Step 1** Prepare the Biscuits: Preheat oven to 475°F. Brush a 10-inch cast-iron skillet with 1 tablespoon of the melted butter.
- Step 2** Whisk together flour, sugar, and salt in a large bowl until combined.
- Step 3** Using a box grater, grate the frozen butter into the flour mixture, and lightly toss to coat butter with flour. Fold blueberries into flour mixture until evenly distributed. Gently stir in buttermilk with a wooden spoon until dough is formed. Do not overmix.
- Step 4** Transfer dough to a lightly floured surface. Lightly sprinkle flour over top of dough. Using a lightly floured rolling pin, roll dough into a 3/4-inch-thick rectangle (about 9 x 5 inches). Fold dough in half so short ends meet. Repeat process 1 more time.
- Step 5** With a floured 2 1/2-inch round cookie cutter, cut out biscuits and place in buttered cast-iron skillet. Use the leftover scraps to make 1 more biscuit, and

add to skillet. Bake in preheated oven until tops are golden, about 15 minutes. Brush tops of biscuits with remaining 2 tablespoons melted butter. Let cool 5 minutes in skillet.

Step 6 Meanwhile, prepare the Glaze: Stir together powdered sugar and lemon juice in a small bowl until smooth. Drizzle glaze on top of biscuits and serve.