



# Strawberry Rhubarb Jammer Biscuits

OREGON  
Growers®

- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

20 minutes

## COOK TIME

18 minutes

## SERVES

6 to 8 biscuits

## INGREDIENTS

- 2  $\frac{3}{4}$  cups all-purpose flour
- 10 tablespoons unsalted cold butter
- $\frac{1}{3}$  cup granulated sugar
- 2 eggs
- 1 tablespoon baking powder
- 2 tablespoons whole or 2% milk
- 1 teaspoon salt
- 6 teaspoons **Oregon Growers  
Strawberry Rhubarb Jam**

## PREPARATION

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt until well combined.
2. Use a cheese grater to grate the cold butter into the flour mixture. Mix with your hands or a fork until the butter is incorporated and the mixture is crumbly.
3. Use a wooden spoon or your hands to mix in one egg and the milk. On a well-floured surface, knead and fold the dough with your hands to bring it together.
4. Use a rolling pin to roll the dough out into a small rectangle. Fold it in half, roll it out, add fold it in half again. Repeat this process two times, finally rolling out the dough into a rectangle,  $\frac{3}{4}$ -inch thick.
5. Use a round biscuit cutter or the top of the jar to cut 6 to 8 circles out of the dough. Transfer the biscuits onto a baking sheet lined with parchment paper.
6. Using your thumb, make an indentation in the center of each biscuit, using the rest of your fingers to move the dough in a circle, pressing up the sides and forming a tall circle. In a small bowl, beat the remaining egg with a splash of water. Brush the egg wash lightly over the biscuits. Fill the indentation with 1 to 2 teaspoons of strawberry rhubarb jam.
7. Preheat the oven to 400 degrees. While the oven is preheating, place the baking sheet in the fridge to chill the dough, 15 minutes.
8. Once the oven is preheated, bake the biscuits for 18 to 20 minutes until lightly golden brown.

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