

Waste Not, What Not: Graham Cracker Crust Biscuits

Hello, Darlings

I don't know about you, but I am not a great fan of the graham cracker crust mix that comes with some frozen pies. It is much too sweet. In the past I would just toss the packet, and then make an old fashion homemade crust or use a store bought ready to use crust to cover the top of the pie, either a single layer or latticed. That was then, but today, I changed things around.

I love brewing and drinking tea, so instead of just tossing the graham cracker crust packet, I used it to make tea biscuits.

The recipe is fool proof.

All you need to do is the following:

1. Preheat the oven to 400 degrees.
2. Add a single homemade crust or a store bought crust with ½ cup of the graham cracker crust mix to a large bowl.
3. Knead the two together until mixed well. Don't worry that some pieces of the graham mix are not completely blended in the dough. Those pieces add to the texture of the biscuits. Remember, you will want the dough thin but not holey thin.
4. Next cut out enough squares or use a small biscuit cutter to cut out at least 12 to 14 biscuits.
5. Then, place the biscuits on an ungreased cookie sheet, about a half inch apart and bake for 5 to 6 minutes, or until lightly golden.
6. Cool about 3 minutes.
7. Finally, sit back with a saucer full of the biscuits to dunk in an aromas cup of your favorite morning or evening tea.

That's it! Too simple, *right?* I hope you'll enjoy them.

P.S. These tea biscuits remind me of Snickerdoodles.

Until next time,

Chow, Darlings