



Blueberry Lemon Breakfast Biscuits

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

Blueberry lemon breakfast biscuits make a great treat With only four ingredients these biscuits are so tasty that you could serve them for dessert

Ingredients

— - 1 (10 ounce) can refrigerated buttermilk biscuit dough (such as Pillsbury) - 1 cup blueberries - ½ cup confectioners' sugar - 1 tablespoon lemon juice - ½ teaspoon grated lemon zest

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Line a cookie sheet with parchment paper. Remove biscuits from the can; split in half crosswise
2. for a total of 10 biscuits. Place 5 biscuits on the prepared cookie sheet; divide and place blueberries on 5 biscuits. Dotdash Meredith Food Studios Cover blueberries with remaining 5 biscuits. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown
3. 18 to 22 minutes. Let cool for 5 minutes. Dotdash Meredith Food Studios Combine confectioners' sugar
4. lemon juice
5. and zest in a small bowl. Dotdash Meredith Food Studios Brush biscuit tops with 1/2 the glaze. Let sit until glaze sets
6. about 5 minutes. Dotdash Meredith Food Studios Repeat with remaining 1/2 glaze. Enjoy! Dotdash Meredith Food Studios Tips I used frozen blueberries
7. but fresh can also be used. Different berries can also be used. You can substitute milk for the lemon juice and omit the zest from the glaze.