



# Festive Biscuits with Cranberry Glaze

## My First Time with Jezebel Sauce

I almost dropped the bowl. My friend Mabel brought this sauce to a potluck. I took one bite. My eyes went wide. It was sweet, spicy, and tangy all at once. I still laugh at that memory.

I begged her for the recipe. She wrote it on a napkin. That napkin is still in my recipe box. It is stained with berry juice. That sauce matters because it turns simple food into a party. It makes every bite exciting.

## Why Cream Makes Magic

Let's talk about the biscuits. You use heavy cream instead of butter.

This is a wonderful trick. The cream makes them so tender. They almost melt in your mouth.

You just stir the cream into the dry stuff. No cutting in cold butter. It is so simple. This matters for busy days. You can have warm biscuits fast. Doesn't that smell amazing when they bake?

## **The Joy of Shaping Dough**

Here is my favorite part. Pressing that biscuit cutter into the dough. Do you like that part too? It feels like playing with clay. But you get to eat your creation!

Do not worry about scraps. Just press them together and cut again.

\*Fun fact: The last biscuit from the scraps is the cook's secret treat.\* I always eat that one warm. It tastes like hard work paid off.

## **Bringing Sweet and Spicy Together**

Now for the glaze, or Jezebel Sauce. It sounds fancy. It is not. You put everything in a blender. Fruit jelly, mustard, and horseradish. It looks like a strange mix.

But trust me. The sweet fruit calms the spicy pepper. The mustard gives it a nice kick. What is your favorite sweet-and-spy combo? This sauce matters because it is brave. It is not afraid to be different.

## **Your Turn in the Kitchen**

This is a perfect weekend project. The biscuits are easy. The sauce is fun to whiz up. You will feel so proud. Serve them warm with the sauce on the side.

Will you make these for breakfast or dinner? Tell me if you do. I love hearing your stories. What food reminds you of a friend, like Mabel for me? Sharing recipes keeps our stories alive.

See also Butterflied Turkey with Crisp Skin and Sausage Dressing

## Ingredients:

Ingredient	Amount	Notes
All-purpose flour	3 cups (15 ounces/425 grams)	For the Cream Biscuits
Sugar	1 tablespoon	For the Cream Biscuits
Baking powder	1 tablespoon	For the Cream Biscuits
Salt	$\frac{3}{4}$ teaspoon	For the Cream Biscuits
Heavy cream	2 $\frac{1}{4}$ cups	For the Cream Biscuits
Pineapple preserves	$\frac{1}{3}$ cup	For the Jezebel Sauce
Apple jelly	$\frac{1}{3}$ cup	For the Jezebel Sauce
Yellow mustard	$\frac{1}{3}$ cup	For the Jezebel Sauce
Prepared horseradish	$\frac{1}{3}$ cup	For the Jezebel Sauce
Pepper	1 $\frac{1}{2}$ teaspoons	For the Jezebel Sauce
Cayenne pepper	$\frac{1}{4}$ teaspoon	For the Jezebel Sauce





## Festive Biscuits with Cranberry Glaze

# Instructions

**Step 1:** First, get your oven ready. Move a rack to the upper-middle spot. Heat the oven to 450 degrees. Line a baking sheet with parchment paper. This little paper saves so much scrubbing later.

**Step 2:** Let's make the dough. In a big bowl, mix the flour, sugar, baking powder, and salt. Pour in all that lovely heavy cream. Stir it just until it comes together. Turn it onto a floured counter. Gently knead it into a smooth ball. (A light hand makes the fluffiest biscuits!)

**Step 3:** Now, shape and cut your biscuits. Pat the dough into a circle, about  $\frac{3}{4}$ -inch thick. Dip your cutter in flour and press down. Don't twist it! Gather the scraps and cut more rounds. You should get 12. Place them on your sheet. **What's your favorite shape for biscuits?**

**Share below!**

**Step 4:** Time to bake. Put them in the hot oven for about 15 minutes. Turn the sheet halfway through. They're done when golden brown. Let them cool on a rack for five minutes. Doesn't that smell amazing? I still laugh at how fast they disappear.

**Step 5:** Finally, the zippy glaze. While biscuits cool, make the sauce. Put everything in a blender. Pineapple, jelly, mustard, horseradish, and peppers. Blend it until it's completely smooth. It's sweet, spicy, and totally surprising. Just like my Aunt Mae.

# Creative Twists

These biscuits are a wonderful blank canvas. You can make them your own so easily. Add a handful of shredded cheddar cheese to the dry

ingredients. Brush the tops with melted garlic butter right after baking. Or, swap the Jezebel sauce for a simple honey butter. Which one would you try first? Comment below!

See also Blackberry Glazed Roast Duck for Christmas

## **Serving & Pairing Ideas**

These are perfect for a special breakfast. Serve them warm with slices of salty country ham. A soft-scrambled egg on the side is just right. For a drink, a cold glass of apple cider is lovely. Grown-ups might enjoy a mimosa with theirs. The sweet and spicy glaze makes everything festive. Which would you choose tonight?



## Festive Biscuits with Cranberry Glaze

### Keeping Your Biscuits Bright

Let's talk about keeping these biscuits happy. They are best eaten warm, right from the oven. But you can plan ahead. You can cut the biscuits hours before baking. Just keep them covered on the sheet in the fridge. I once did this for a big family breakfast. It made the morning so peaceful.

To freeze, bake them first. Let the biscuits cool completely. Then wrap each one tightly. Pop them in a freezer bag. They will keep for a month. To reheat, just warm them in a 350-degree oven. This brings back their tender inside. Batch cooking like this saves precious time. It means you can share joy on a busy day. **Have you ever tried storing it this way? Share below!**

### Biscuit Troubles? Easy Fixes Here

Sometimes biscuits don't rise tall. This often means your baking powder is old. Check the date on your canister. Fresh powder makes them light and fluffy. I remember when my biscuits came out flat. My baking powder was two years old!

If your dough feels too sticky, don't worry. Just sprinkle a little more flour on your hands. Knead it gently until it's smooth. Over-kneading makes biscuits tough. Handle the dough with a soft touch. This matters for a tender crumb. Your confidence grows with each simple fix. Good flavor starts with good texture. **Which of these problems have you run into before?**

The glaze might seem too spicy at first. The flavors will mellow as it sits. Let it rest for an hour before serving. *Fun fact: This sweet-and-spicy*



*sauce is a Southern tradition. It's often served with ham during the holidays.*

## Your Quick Questions, Answered

**Q: Can I make these gluten-free?**

A: Yes. Use a good gluten-free flour blend. The results will be slightly more crumbly.

See also Chocolate Chip Holiday Panettone

**Q: How far ahead can I make the sauce?**

A: You can make it up to five days ahead. Keep it in a jar in the fridge.

**Q: I don't have pineapple preserves.**

A: Apricot or peach jam works nicely too. The goal is a sweet fruit base.

**Q: Can I make a half batch?**

A: Absolutely. Just halve all the ingredients. You'll get six lovely biscuits.

**Q: Is the horseradish optional?**

A: It gives the sauce its special kick. But you can use just a teaspoon if you like. **Which tip will you try first?**

## From My Kitchen to Yours

I hope you enjoy making these festive biscuits. Cooking is about sharing stories and good food. I would love to hear about your kitchen adventures. Tell me what your family thought of the glaze. Your stories are my favorite thing to read. **Have you tried this recipe?** Please let me know in the comments below.

Happy cooking!



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—Elowen Thorn.



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# **Festive Biscuits with Cranberry Glaze**

Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [American](#)



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Courses: [Breakfast](#) [Side](#)

Difficulty: **Beginner**





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Prep time: **20 minutes**



## Festive Biscuits with Cranberry Glaze | 20

Cook time: **15 minutes**

Rest time: **5 minutes**

Total time: **40 minutes**



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Servings: **12 servings**





## Festive Biscuits with Cranberry Glaze | 24

Calories: **280 kcal**

Best Season: **Summer**

## **Description**

Flaky, tender cream biscuits served with a sweet, tangy, and spicy

Jezebel sauce.

## Ingredients

### For the Cream Biscuits:

- ☐ 3 cups (15 ounces/425 grams) all-purpose flour
- ☐ 1 tablespoon sugar
- ☐ 1 tablespoon baking powder
- ☐  $\frac{3}{4}$  teaspoon salt
- ☐ 2  $\frac{1}{4}$  cups heavy cream

### For the Jezebel Sauce:

- ☐  $\frac{1}{3}$  cup pineapple preserves
- ☐  $\frac{1}{3}$  cup apple jelly
- ☐  $\frac{1}{3}$  cup yellow mustard
- ☐  $\frac{1}{3}$  cup prepared horseradish
- ☐ 1  $\frac{1}{2}$  teaspoons pepper
- ☐  $\frac{1}{4}$  teaspoon cayenne pepper

## Instructions

1. **For the biscuits:** Adjust oven rack to upper-middle position and heat oven to 450 degrees. Line rimmed baking sheet with parchment paper.
2. Combine flour, sugar, baking powder, and salt in large bowl. Stir in cream until combined, about 30 seconds. Turn out dough onto lightly floured counter, gather into ball, and knead briefly until smooth, about 30 seconds.

3. Shape dough into  $\frac{3}{4}$ -inch-thick circle. Dip 2½-inch biscuit cutter in flour and cut biscuits into rounds, recombining scraps as needed to yield 12 biscuits. Place rounds on prepared baking sheet. (Baking sheet with biscuits can be wrapped in plastic wrap and refrigerated for up to 2 hours.)
4. Bake until golden brown, about 15 minutes, rotating sheet halfway through baking. Transfer to wire rack and let cool for 5 minutes. Serve with Jezebel Sauce.
5. **For the sauce:** Combine all ingredients in blender and process until smooth, 20 to 30 seconds.

## Notes

The Jezebel sauce can be made ahead and stored in the refrigerator for up to a week. For a smoother biscuit, avoid over-kneading the dough.

Keywords: Biscuits, Cream Biscuits, Jezebel Sauce, Holiday, Appetizer