

Sprite Biscuits with Caramel

Ingredients:

- 2 cups Bisquick Original baking mix
- 1/2 cup sour cream (in dry measure)
- 1/4 cup Sprite
- 1/3 cup butter, melted
- 1/3 cup brown sugar
- 1 Tbsp. cinnamon sugar

1. Will preheat the oven to 425 degrees F and make sure the top rack is in the middle.
2. Pour Bisquick into medium mixing bowl and use a fork to fluff it up.
3. Add sour cream to the Bisquick then use a FORK to cut the sour cream into the dry ingredient.
4. Make a hole in the middle of the mixture then pour in Sprite. Stir with the same FORK until the dough is just evenly moistened.
5. Meanwhile, put butter into liquid measuring cup, chopped into pieces, cover the top with paper towel THEN melt in the microwave for 1 minute. Carefully pour the butter into 9X9 square cake pan. Sprinkle on brown sugar and mix together.
6. Use two spoons to scoop dough into 9 small dumpling shapes then place into the butter. Sprinkle with cinnamon sugar.
7. Bake for 11-14 minutes, or until light golden brown. **DO CLEAN UP!!!!**
8. Remove from pan using a metal turner and place onto plate.