

Onion Biscuits

From – From Asparagus to Zucchini

2 large eggs, well beaten
2 large onions, grated
½ cup canola oil
3 cups unbleached all-purpose flour
2 tsp baking powder
1 tsp sugar
½ cup poppy or sesame seeds

- Heat oven to 400 degrees.
- Lightly grease cookie sheets.
- Whisk eggs in a bowl.
- Add onions and oil
- Sift in dry ingredients.
- Add poppy seeds and 2 Tbls water. Mix well.
- Drop by tablespoonful onto cookie sheets.
- Bake until nicely browned, 10 to 15 minutes.
- Makes 40 appetizer-size biscuits.



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