



### Streusel Pan Biscuits

Never leave your morning coffee alone to fend for itself

### Dough Directions

grease 13x9 glass baking dish  
Cream butter and powder sugar till light and fluffy  
add eggs, maple syrup, mix  
add dry ingredients alternating with milk  
mix thoroughly

### Filling

2 Tbs Molasses  
1 C powdered sugar  
1 tsp vanilla  
1 tsp cinnamon  
1 Tbs Cocoa  
1 egg  
1/2 cup flour

### Topping

1/2 C melt butter  
1 C rolled oats  
2 Tbs flour  
1 tsp cinnamon  
1 C powdered sugar  
2 Tbs maple syrup



Heat oven to 350 degrees Bake 50 min.

### Ingredients Dough

1/2 butter  
2 C. powdered sugar  
3 eggs  
1 tsp salt  
1/4 C maple syrup  
2 1/2 tsp baking powder  
3 3/4 C flour  
1 1/2 C milk

### Filling Directions

mix all ingredients with wire whip using a large mixing bowl  
spoon dollops of filling over dough/batter  
take the handle of a table fork, or I used a chopstick and swirled like your painting thru dough mixture.

### Topping Directions

In mixing bowl, combine topping ingredients until well mixed. Spoon crumble evenly over the pan of dough/filling. Without mixing into batter.

serve warm split open like a biscuit with butter