

DESSERT

Cinnamon-Raisin Yogurt Biscuits

16 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	20 min	10 min	10	\$0.25	187 kcal



Cinnamon-Raisin Yogurt Biscuits takes roughly 30 minutes from beginning to end. For 25 cents per serving, you get a dessert that serves 10. Watching your figure? This lacto ovo vegetarian recipe has 187 calories, 4g of protein, and 6g of fat per serving.

Ingredients

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| ☐ 2 teaspoons baking powder | ☐ ¼ teaspoon baking soda |
| ☐ ¼ cup butter | ☐ 2 cups all-purpose flour |
| ☐ 1 teaspoon ground cinnamon | ☐ 8 ounce plain yogurt |
| ☐ ½ cup raisins | ☐ ¼ teaspoon salt |
| ☐ ¼ cup white sugar | |

EQUIPMENT Bowl, Baking sheet, Oven, Whisk, Blender

Method

- 1 Preheat an oven to 450 degrees F (230 degrees C).
- 2 Stir white sugar and cinnamon together in a bowl.
- 3 Combine half the sugar mixture, flour, baking powder, baking soda, and salt together in a separate bowl.
- 4 Cut butter into flour mixture using a pastry blender until mixture resembles coarse crumbs. Make a well in the center of the crumbly mixture; add yogurt and raisins to the well. Stir just until dough clings together.
- 5 Turn dough onto a lightly floured surface and gently knead 8 to 10 times.
- 6 Roll dough into 1/2-inch thickness and cut with a 2 1/2-inch biscuit cutter. Arrange biscuits on a baking sheet; sprinkle with remaining sugar mixture.
- 7 Bake in the preheated oven until lightly browned, 10 to 12 minutes.
- 8 Whisk confectioners' sugar and orange juice together in a bowl until icing is smooth; drizzle over warm biscuits.

Nutrition per serving

187	4 g	6 g	31 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.4 g · 22% of daily needs
Fibre			1.3 g · 5% of daily needs
Sugar			6.1 g · 7% of daily needs
Sodium			220 mg · 10% of daily needs
Cholesterol			15.2 mg · 5% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/cinnamon-raisin-yogurt-biscuits-142939