Pour the water into a large mixing bowl. Stir in the yeast and let sit until the mixture slightly bubbles, about 10 minutes. Add the flour and honey and mix well. Cover muffin pan with liners or coat with cooking spray. Fill pan halfway with batter. Let the muffin tin sit somewhere warm until the batter has doubled in size (30-40 minutes). Near the end of it rising, preheat the oven to 350 degrees.

Bake for 20 minutes. Let the biscuits sit for 5-10 minutes before removing from pan.

Pulse everything (except water) together in the food processor until it resembles coarse sand. Pulse in water, 1 tbsp at a time. Remove dough from the processor, wrap in plastic and chill for 20 minutes.

Roll out the dough and cut into desired shapes. You can use a toothpick to make designs if desired. Place on a parchment paper lined cookie sheet.

Bake at 350 degrees for about 15 minutes or until crispy.