

All-purpose Mix (better Than Bisquick)

Ingredients

- 4** ½ Cup Sifted flour
- 2** tablespoons Sugar
- 1** tablespoon + 1 ½ tsp Baking Powder
- 1** cup Shortening
- ½** teaspoon Salt
- 3** tablespoons Powdered Buttermilk
- ⅔** cups powdered milk

Method

Stir together flour, baking powder, salt, and sugar. Sift together 2-3 times in a large bowl.

Cut in shortening with two knives or pastry cutter until the mixture is the consistency of cornmeal.

Add Powdered Buttermilk and Powdered milk and mix uniformly to create your dry All purpose mix. Store in a Zip Lock Bag and keep in the fridge for 2 weeks.

Form biscuits. Cover and let stand at room temperature for 15 minutes to rise a little before baking.

Bake biscuits in a pre-heated “hot” oven at 450° for about 15 minutes or until golden brown

Notes

Use in recipes that call for Bisquick or all-purpose mix. Add small amounts of cold

water, or cold milk, or other liquid required in your Dutch Oven Recipe.

For Regular Biscuits: To get your desired biscuit consistency, use cold milk or cold water. (Milk makes richer biscuits) Don't over mix.

Source: -- (Servings: --)
