



Mayonnaise Biscuits

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Easy

Servings

12

Description

These mayonnaise biscuits are simple but tasty. You can't taste the mayonnaise but it gives the biscuits a light and fluffy texture. For rolled and cut biscuits, use just enough milk to hold the dough together.

Ingredients

— - 2 cups self-rising flour - 1 cup milk - 6 tablespoons mayonnaise

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Stir flour
2. milk
3. and mayonnaise together in a large bowl until just blended. Drop 12 spoonfuls of dough onto the prepared baking sheet. Bake in the preheated oven until golden brown
4. about 12 minutes.