



Homemade Biscuit Mix

Jacob · 28/09/2024



Prep Time

48

Difficult

Medium

Servings

11 cups

Description

Add a few simple ingredients bake and voila Youll have hot tasty homemade biscuits fast

Ingredients

— - 10 cups all-purpose flour - ½ cup baking powder - 2 tablespoons white sugar - 2 teaspoons salt - 1 ¼ cups vegetable oil

Instructions

1. Combine flour
2. baking powder
3. sugar and salt in a mixing bowl. Add oil and mix with a fork or pastry blender; you should have small lumps throughout the mixture. Store in an airtight container in a cool
4. dry place for up to three months. To Make Buttermilk Biscuits: Preheat the oven to 450 degrees F (230 degrees C). Lightly grease two baking sheets or line with parchment paper. Combine 2 1/2 cups biscuit mix
5. 2/3 cup buttermilk
6. and a pinch of salt (optional). Stir together to form a soft dough. Turn dough out onto a lightly floured surface and knead briefly
7. about 10 times. Cut dough into 12 equal pieces and place on the prepared baking sheets. Brush tops of biscuits with milk or egg wash
8. if desired. Bake in the preheated oven until light brown
9. 8 to 10 minutes.