

Basic BISCUIT Recipes

BASIC BISCUITS

4 c. flour
8 tsp. baking powder
1 ½ c. milk
2 tsp. salt
½ c. shortening

Roll out on floured surface. Cut and bake at 450° for 10-12 minutes.



QUICK 'n EASY OLD FASHIONED BISCUITS

2 c. self rising flour
6 tbsp. Shortening
¾ c. milk (or buttermilk)

Cut or rub shortening into flour. Add milk to make soft dough. Knead lightly; roll ¼ inch thick. Cut and bake at 450°. Makes 24 1 ¾ inch biscuits.

Quick & Easy OLD FASHION BISCUITS

2 c. flour
3 tsp. baking powder
1 tsp. salt
6 tbsp. shortening
¾ c. milk

Mix dry ingredients. Cut or rub in shortening. Add milk to dough; knead lightly. Roll ¼ inch thick. Cut and bake at 450° for 15-20 minutes. For buttermilk biscuits use same recipe but substitute buttermilk and 2 tsp baking powder and add ¼ tsp of soda. Makes 24 (1 ¾ inch) biscuits.

to make flaky:
don't over-mix
don't over-pat,
don't roll
keep dough cool

BASIC BISCUIT RECIPE

2 c. self rising flour
¼ c. shortening
¾ to ¾ c. milk

Preheat oven to 450 to 475°. Place flour in mixing bowl; add shortening. With pastry blender or blending fork, cut shortening into flour until mixture resembles coarse crumbs. Gently push the flour mixture to the edges of the bowl, making a well in the center. Blend the milk with a fork until dough leaves sides of bowl. Do not overmix. Turn dough onto lightly floured surface. Knead gently 10 to 12 strokes. On lightly floured surface, pat or roll dough to slightly more than ½ inch thickness. Cut with 2 or 2 ½ inch cutter, dipping cutter into flour between cuts. Transfer cut biscuits to an ungreased baking sheet. For crusty sided biscuits, place biscuits about 1 inch apart. For soft sided biscuits, place with sides just touching. Re-roll scraps of dough and cut into biscuit shapes. Bake in oven for 6 to 8 minutes or until golden. If sides touch bake biscuits 8 minutes; bake 6 to 7 minutes if sides don't touch. Makes 12.

DROP (or BACHELOR'S) BISCUITS:

Increase milk to 1 cup in recipe. Drop dough from tbs onto greased baking sheet; bake as for basic biscuits.

BUTTERMILK BISCUITS:

Substitute buttermilk for milk in recipe.

SOUR CREAM BISCUITS:

Substitute ½ cup dairy sour cream and ¼ cup milk for the ¾ cup milk. Combine the sour cream and milk thoroughly before adding to flour mixture. Bake as you would basic biscuits.

CHEESE BISCUITS:

Add 1 cup of grated sharp Cheddar cheese, ½ tsp dry mustard and 1/8 tsp cayenne pepper. Prepare biscuits as directed, except stir in cheese, mustard and pepper after cutting in shortening. Bake as directed. Makes 12 to 14 biscuits.

BASIC BISCUITS

2 c. sifted self-rising flour
¼ c. shortening
¾ c. milk

Heat oven to 450°. Cut shortening into flour until particles are like fine crumbs. Add milk. Stir with a fork only until dough leaves the side of the bowl. Turn dough out onto a lightly floured board. Knead just until smooth. Roll dough out about ½" thick and cut with floured cutter. Place on lightly greased baking sheet. Bake 10-12 minutes. Makes 12-14 2" biscuits.

NOTE: If using all-purpose plain flour sift 3 tsp baking powder and ¾ tsp salt with flour.

NOTE: Old fashioned buttermilk biscuits - basic biscuit recipe; use ¼ tsp soda; use ¾ cup buttermilk instead of milk.