

Homemade Biscuit Mix by Food Storage Moms

Ingredients:

- 2-1/4 cups flour of choice, I use white bread flour (or *BULK-4 times=9 cups of flour)
- 2 Teaspoons baking powder (or *BULK-4 times=8 teaspoons baking powder)
- 1 teaspoon Real Salt (or *BULK-4 times=4 teaspoons Real Salt)
- 1/2 teaspoon baking soda (or *BULK-4 times=2 teaspoons baking soda)
- 2 Tablespoons sugar-optional (or *BULK-4 times=8 tablespoons sugar)
- 1 cup cold buttermilk (or *BULK recipe instructions below)
- 1/2 cup cold butter cut into pieces (or *BULK recipe instructions below)

Instructions:

1. Pre-heat your oven to 425 degrees F. Grease a cookie sheet and set aside. Place all of the ingredients into a large size bowl and cut in the butter with two forks or a pastry blender. Add more flour if needed. Mound the dough into a ball and roll out about 1/2 inch thick. Cut into shapes desired. Place the biscuits onto the greased cookie sheet and bake for about 12-15 minutes. One batch makes 8 biscuits.
2. *BULK Instructions: Mix all the DRY ingredients in a large bowl. Store the dry ingredients in an airtight container in your pantry to keep fresh. When ready to make ONE batch of 8 biscuits: scoop out 2-1/4 cups dry mixture and cut in 1/2 cup of cold butter (cut into pieces). Add one cup COLD buttermilk and mix and roll out as above. Follow baking instructions above.