

BASIC BISCUIT MIX

- 5 cups freshly milled whole wheat flour
- 1 cup barley flour
- 4 cups all purpose flour
- 5 T baking powder
- 2 T sugar
- 1 t salt
- 2 cups shortening

Combine the dry ingredients and cut in the shortening. Store covered in the fridge for up to six weeks.

Basic Biscuits:

2 cups basic biscuit mix

1/2 cup milk

Stir together quickly to form a soft dough. Knead on floured board. Roll out 3/4" thick. Cut into squares or use a round cutter. Bake on an ungreased baking sheet 10-12 minutes at 400° F.

BISCUIT DOUGH HAS MANY USES:

BISCUITS: Plain and simple, or dressed with jam, jelly, honey, peanut butter...

CINNAMON BISCUITS: Press dough into a rectangle. Spread with a little butter. Sprinkle with brown sugar and cinnamon. Roll up jelly roll style. Slice into rounds and bake on a greased pan. If you wish, sprinkle with nuts/raisins before rolling.

CHEDDAR BISCUITS: Add some grated cheddar cheese to the dough before rolling and cutting.

HERB BISCUITS: Add your choice of chopped herbs such as dill weed and onion greens to the dough before rolling and cutting.

HAM ROLLS: Chop leftover ham (or any other cooked meat) in the blender. Moisten with a little salad dressing and spread on dough before rolling and slicing.

PIZZA CRUST: Biscuit dough makes a quick pizza crust for large pizza pans or for little pizza cups in muffin tins