



# Homestyle Biscuits



## Ingredients



Adapted from *EatFresh.org*

- 2 cups All-purpose Flour
- 2 teaspoons Baking Powder
- 1/4 teaspoon Baking Soda
- 1/4 teaspoon Salt
- 2 tablespoons Sugar
- 2/3 cup Buttermilk
- 3 tablespoons Vegetable Oil
- 1 teaspoon Vegetable Oil



## Directions



**Yield:** 15 biscuits **Serving size:** 1 biscuit

1. Preheat oven to 450 degree F
2. In medium bowl, combine flour, baking powder, baking soda, salt, and sugar.
3. In small bowl, stir together buttermilk and oil (3TBSP + 1 TSP). Pour over flour mixture and stir until well mixed.
4. On lightly floured surface, knead dough gently for 10–12 strokes. Roll or pat dough to 3/4-inch thickness. Cut with a 2-inch round biscuit or cookie cutter, dipping cookie cutter in flour between cuts. Transfer biscuits to an ungreased baking sheet.
5. Bake for 12 minutes or until golden brown. Serve warm.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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# Fast Facts



## Featured Food Groups



## Cooking Tips



- Top biscuits with sweet items like fruit, yogurt, or cinnamon
- Like savory? Add any fresh veggies like greens, fresh tomato salsa, or mushrooms.

Second Harvest is an equal opportunity provider.

Nutrition Facts	
Serving Size 1.00	
Serving Per Container 15	
Amount Per Serving	
<b>Calories 99</b>	
	% Daily Value*
<b>Total Fat</b> 3 g	4%
<b>Sodium</b> 72 mg	3%
<b>Total Carbohydrate</b> 15 g	5%
Dietary Fiber 1 g	4%
<b>Protein</b> 2 g	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	



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