

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

- Preheat oven to 450 degree F
- In medium bowl, combine flour, baking powder, baking soda, salt, and sugar.
- 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.

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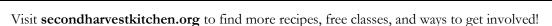
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Fast Facts





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.

Nutrition Facts Serving Size 1.00 Serving Per Container 15 Amount Per Serving Calories 99 % Daily Value Total Fat 3 g 4% 3% Sodium 72 mg Total Carbohydrate 15 g 5% Dietary Fiber 1 g 4% Protein 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:

Second Harvest is an equal opportunity provider.



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