



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 to find more recipes, free classes, and ways to get involved!



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 to find more recipes, free classes, and ways to get involved!



Fast Facts



Featured Food Groups



Cooking Tips



- Top biscuits with sweet items like frit, yurt, or cinnamon/
- Like savory? Add any fresh veggie 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 | |
| Calories 99 | |
| | % Daily Value* |
| Total Fat 3 g | 4% |
| Sodium 72 mg | 3% |
| 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: | |



Fast Facts



Featured Food Groups



Cooking Tips



- Top biscuits with sweet items like frit, yurt, or cinnamon/
- Like savory? Add any fresh veggie 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 | |
| Calories 99 | |
| | % Daily Value* |
| Total Fat 3 g | 4% |
| Sodium 72 mg | 3% |
| 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: | |