

## **Homestyle Biscuits**



## Adapted from EatFresh.org

- 2 cups All-purpose Flour
- 2 teaspoons Baking Powder
- 1/4 teaspoon Baking Soda
- 1/4 teaspoon Salt

Directions

- 2 tablespoons Sugar
- 2/3 cup Buttermilk
- 3 tablespoons Vegetable Oil
- 1 teaspoon Vegetable Oil

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 <sup>3</sup>/<sub>4</sub>-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. 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!



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## 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.

 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%

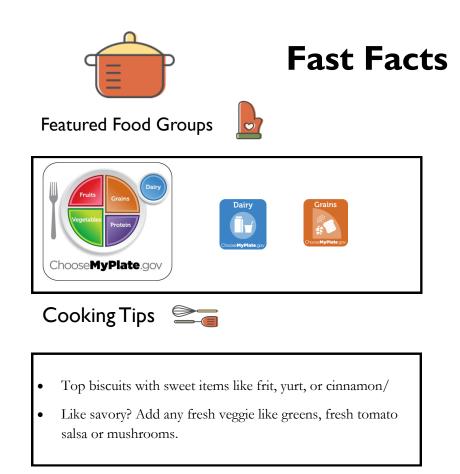
 Total Carbohydrate 15 g
 5%

 Dietary Fiber 1 g
 4%

 Protein 2 g
 5%

\* 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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