

Homemade Biscuit Mix

2 CUPS SELF-RISING FLOUR (WHITE LILY)

1/4 TSP. BAKING SODA (OPTIONAL)

1/8 CUP SALTED BUTTER OR

BUTTER FLAVORED SHORTENING

1/8 CUP REGULAR CRISCO SHORTENING

In mixer with paddle attachment add flour, soda, Crisco and mix on lowest setting for 1 minute! Pour into storage container-repeat 4 times for 8 cups biscuit mix! Store in airtight container for up to 4 months in pantry. Note: Can substitute shortening with butter if you do- store mix in the refrigerator.

Pancakes: **2 CUPS MIX, 1 TSP. VANILLA EXTRACT,**

1 EGG, 1 CUP MILK, 2 TBSP. SUGAR Mix all ingredients and cook on medium heat in non-stick skillet. Egg is optional

Dumplings: **1 CUP MIX, MILK ADDED UNTIL MIX**

IS JUST MOISTENED. Knead on floured surface until you can pick up dough (when rolled out) and it not split. Cut into dumplings with side of a fork (or pizza cutter if you have a non-scratch surface). Always drop into boiling broth.

Biscuits: **2 CUPS MIX, 3/4 TO 1 CUP OF**

BUTTERMILK, mix until moistened. Knead dough on floured surface for 7-10 turns. Cut out with biscuit cutter. Bake at 450 degrees for 20 minutes or until brown. Roll out and use for cobbler toppings too.