

Cornell Cooperative Extension Schoharie and Otsego Counties

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Biscuits

Ingredients:

2 cups flour (1²/₃ cups white flour + ¹/₃ cup whole wheat) 2 teaspoon baking powder 1 teaspoon baking soda ¹/₂ teaspoon salt ¹/₄ cup butter ³/₄ cup cold 1% milk

Makes 4 servings - 33% calories from fat

		er 4	
Amount Per Ser	ving		
Calories 350	0 Calor	ies from	Fat
		% Da	aily Va
Total Fat 13	g		2
Saturated Fat 8g			4
Trans Fat	0g		
Cholesterol	35mg		1
Sodium 990	mg		4
Total Carbo	hydrate \$	51g	1
Dietary Fil	ber 3g		1
Sugars 2g	1		
Protein 9g			
Vitamin A 8%	6 · \	/itamin (C 0%
Calcium 10%	6 • I	ron 15%	,
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrs Dietary Fiber	Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300n 2,40 375g 30g

Instructions:

1. In a medium bowl, add flour, baking powder, baking soda, and salt. Mix well.

2. Add butter, cutting in with a pastry blender. Add milk all at once and stir quickly with a fork.

3. Turn out on a floured surface and knead dough 6 times. Roll or pat to $\frac{1}{2}$ to $\frac{3}{4}$ inch thick and cut with biscuit cutter and place on baking sheet.

4. Bake at 475° F for 5 minutes. Turn off heat and leave in oven for 15-20 minutes or until brown.

Note:

• These biscuits make a wonderful shortcake for fresh strawberries as is, or you can add two teaspoons of sugar to the batter and press flat in an 8-inch round cake pan for a sweeter short cake.



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