



Country Biscuits

You won't miss a thing when indulging in these, hot out of the oven!

Yield: 9 large or 12 medium biscuits

Ingredients

- 1 bag [Pamela's Biscuit & Scone Mix](#)
- 12 TBSP butter or butter alternative, well chilled, cut in ½" pieces,
- 1 cup milk, soy, rice, or almond milk (add 2 tsp lemon juice or
- apple cider vinegar to milk for a tangy addition)

Directions

Place rack in top third of oven and pre-heat oven to 400°.

Using a stand mixer with paddle attachment or pastry blender, cut butter into dry mix until pea-sized crumbs are formed. Add milk and mix until just incorporated. Scoop onto a piece of greased parchment or plastic wrap and gently form into a rectangle or circle. Using a second piece of greased wrap on top, gently pat or roll to 1" to 1½" high. Dough will be soft. Use dental floss to cut dough into 9 or 12 pieces, biscuit cutter dipped each time in rice flour, or greased knife to cut out biscuits and transfer to greased or parchment covered cookie sheet.

Bake for 20 to 25 minutes until just starting to brown and biscuit tops are splitting open. Biscuits are fragile when hot. Serve with butter and/or honey.

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