



Cut Biscuits

Enjoy these light and fluffy biscuits, made with our [Baking & Pancake Mix](#).

Yield: 5 – 6 biscuits

Ingredients

- 1 cup Pamela's [Baking & Pancake Mix](#) plus some for handling
- ¼ cup shortening
- ⅓ cup plus 1 additional tablespoon milk

Directions

Preheat oven to 375°.

In a large mixing bowl, pour in Pamela's Baking & Pancake Mix and cut in shortening with fork or pastry blender until mixture resembles coarse crumbs.

Pour milk into flour mixture while stirring with a fork. Do not let dough sit.

Dust rolling surface and dough with additional dry Pamela's Baking & Pancake Mix. With fingers, press dough into a 1-inch thick sheet and cut out biscuits with a cookie cutter. Press unused dough together, pat again into a 1-inch thick sheet and repeat cutting procedure.

Another method is to pat the dough into bricks and use dental floss to cut off squares of dough (shown below).



Place biscuits on a greased baking sheet and bake for approximately 12 minutes, or until golden brown.

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