Commercial Recipe:

Buttermilk Biscuit Mix Instructions:

| Ingredients: | Small batch: | Large batch: |
|---------------------------|--------------|--------------|
| Mix | 2 lb 8 oz | 5 lb |
| Water* (cold) | 1 lb 4 oz | 2 lb 8 oz |
| Yield (1/2" thick dough): | | |
| 2-3/4" diameter (2 oz) | 30 biscuits | 60 biscuits |
| 3" diameter (2-3/4 oz) | 21 biscuits | 43 biscuits |



Please Scan QR code for more information.

Directions:

Note: Fluff mix with fork before measuring. Do not pack, shake, or tap.

- *For stronger buttermilk flavor, substitute buttermilk for water.
- 1. Pour water into mixing bowl then add mix.
- 2. Machine mix 30 seconds on low speed using paddle OR mix by hand using wire whip or rubber spatula using side-to-side motion against sides of bowl until dry mix is moistened. DO NOT OVER-MIX.
- 3. Roll out 1/2" thick on lightly floured surface. Cut with biscuit cutter.
- 4. Place close together on lightly greased baking sheet.

Standard Oven: Bake 9-12 minutes at 450°F.

Convection Oven: Bake 9-12 minutes at 400°F.

DROP BISCUITS:

Prepare batter with 5-1/2 cups liquid to 5 lb of mix.

Drop with spoon or ice cream scoop on greased baking sheet.

SCONES / SHORTCAKE:

Prepare batter as directed, adding 5 oz sugar per 5 lb of mix.