Commercial Recipe:

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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

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.