Home Baking Recipe:

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Ingredients
1 lb Buttermilk Biscuit Mix
1 cup cold water (or cold buttermilk for richer flavor)
**Make sure to double the recipe for the 2 lb mix option*

Instructions
1. Prepare the dough
In a bowl, pour in cold water, then add the mix. Mix gently by hand with a spatula or spoon just until moistened — do not overmix. (If using a mixer, blend with paddle on low speed for 30 seconds.)
2. Roll and cut
Turn dough onto a lightly floured surface. Gently roll to ½" thickness and cut with a 2¾" to 3″ cutter (about 8-12 biscuits).
3. Bake
Place biscuits close together on a lightly greased or parchment-lined baking sheet.
Bake at 450°F for 9–12 minutes, or until golden brown on top.

Tips
For stronger flavor and tenderness, substitute buttermilk for water.
Handle dough gently to keep biscuits light and airy.
For extra browning, brush tops with milk or butter before baking.

For Drop Biscuits:
Increase liquid slightly: use 8½–9 oz (1 cup + 1–2 tbsp) water per 1 lb mix. Scoop onto a greased baking sheet using a spoon or ice cream scoop.

For Scones/Shortcake:
Add 2–3 tbsp sugar to the dry mix and ¼ cup dried fruit, chocolate chips, or nuts before adding liquid.
Optional: brush tops with milk or cream, sprinkle with sugar.
Bake at 425°F for 12–16 minutes, or until tops and edges are light golden brown.