

Biscuits like McDonald's®

*Quick and easy, makes great breakfast sandwiches
and goes perfect with sausage gravy.*

Prep. Time: 0:30

Serves: 6-8

1 1/3 cups all-purpose flour
3 Tbls. powdered milk
1 Tbls. granulated sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
2 dashes cream of tartar
1/4 cup butter-flavored shortening
2/3 cups buttermilk
1/4 cup melted margarine - divided

- Stir together flour, powdered milk, sugar, baking powder, salt, and cream of tartar in a medium bowl.**
- Cut shortening into dry mixture until blended thoroughly.**
- Stir in buttermilk and 2 Tbls. melted margarine until well blended.**
- On a floured surface, knead dough for 1 minute, or until elastic.**
- Roll out dough to 1/2" - 3/4" thick; using a wide glass or round cookie cutter, cut out circles; place biscuits on an ungreased cookie sheet.**
- Bake in a 450 degree oven for 10-12 minutes, until golden.**
- Brush hot biscuits with remaining melted margarine.**

Here's the Hardee's Biscuits Receipe

4 cups self-rising flour
1 Tbls sugar
1 Tbls baking powder
2 cups buttermilk
2/3 cup shortning

Mix together, but do not knead.
Roll out to 1" thick.
Cut and brush tops with buttermilk.
Bake at 400 degrees for 15 minutes.

HARDEE'S BISCUITS

1 pkg. yeast

1/4 c. warm water
1 c. salad oil
2 c. buttermilk
5 c. self rising flour
2 tsp. sugar
1 tsp. soda

Dissolve yeast in warm water. Add oil and buttermilk. Sift together flour, sugar and soda. Add liquid. Put in covered bowl. Pinch off small balls as needed. Bake at 400 degrees. Will keep up to 3 weeks refrigerate.

Melt in your mouth biscuits . . . so satisfying and so good!

Golden biscuits are just the thing for cold winter days. This recipe for quick biscuits made from scratch is an old family favorite.

Gold Biscuits

2 cups of flour

1/2 tsp. salt

4 tsp. baking powder

4 tbsp. shortening (room temperature)

1 cup milk

Making Gold Biscuits

These homemade biscuits whip up in no time

Combine first 3 ingredients. Cut in shortening with a pastry cutter. Add milk. Stir lightly with wooden spoon, until a loose ball forms. Place on a floured surface and knead lightly. Flatten dough into rectangle, then fold over. The fold makes higher biscuits.

Adjust amounts of shortening, baking powder, and milk to personal preference. A little more shortening or milk makes for a moister biscuit. A pinch more baking powder makes for a higher biscuit.

Cut out rounds and form circle with hand. Turn and lightly squeeze biscuit until 1-1&1/2 inches high.

Baking Biscuits

- Place biscuits on ungreased baking pan and bake at 350, reducing heat as needed so that centers cook.
- You can double-pan so bottoms don't overbrown.
- Reduce heat, as necessary, so that you produce goldenbiscuits that are fully cooked in the middle.

Biscuit Variations

- **Butter biscuits:** Substitute butter for the shortening.
- **Cheddar biscuits:** Add shredded cheddar cheese.
- **Cheese and bacon biscuits:** Add precooked and crumbled bacon along with cheddar cheese.
- **Whole Wheat biscuits:** Replace one cup of white flour for 1 cup of whole wheat.
- **Breakfast biscuits:** add raisins or currants
- **Cinnamon biscuits:** Roll out dough into a rectangle and butter top. Sprinkle on brown sugar, cinnamon, and a dash of cloves. Roll dough into a long log, then cut rounds. When cool, ice with butter icing, if desired.
- **Sweet biscuits:** increase sugar to taste
- **Pinwheel biscuits: chicken, ham, or turkey swirls:** 1-2 cans of chicken, turkey, or ham. Place meat into bowl and mince with fork. Add minced green onion, poultry seasoning, and pepper to chicken or turkey. Roll out biscuit dough into rectangle and spread with either canned chicken, ham or turkey. Roll up and then cut as you would for cinnamon rolls. These are great when you want something a little different--a good accompaniment to a meal if company's coming. If you take these to potlucks, they are sure to garner comments and compliments.
- **Casserole topping:** Top casseroles with biscuit crust and dot with butter. This really adds down home goodness to casseroles. Cook casserole as you normally

would and place biscuit crust on top about 15-20 minutes before you want to take casserole out of the oven.

- **Dumplings:** Use biscuit recipe but substitute butter or margarine for the shortening. This substitution is important to achieve tender dumplings every time. Add to gently simmering soups or stews, dropping by tsps. You may choose to make a moister dough for dumplings.
- **Breakfast peach pie:** Layer sliced peaches and syrup in a smaller casserole dish. Top with biscuit crust and bake in oven until crust is cooked.

SHAPING YOUR BISCUITS:

Biscuits can be made in all shapes and sizes--and there are tricks to make the process easy.

ROUND Biscuits--if you are pressed for time but still want round biscuits.

- Shape biscuit dough into a log and cut into rounds. This is **an easy and fast method for making round biscuits**. This allows you to determine thickness when cutting out biscuits, so if you like high biscuits, simply slice wider/thicker pieces. 2" is a good rule of thumb.

Quick SQUARE Biscuits

- Roll out biscuit dough into a rectangle and then cut to make square biscuits.

DIAMOND Biscuits

- Roll out biscuit dough and cut on the diagonal for easy-to-make diamond-shaped biscuits.

LOOKED GOOD

Baking Powder Biscuits Recipe

Here is the recipe that a lot of men remember Mom making way back when. I have taken this recipe and changed it around to the point where I think anyone can reproduce the same great biscuits I did with this recipe.

Your Ingredients You Will Need For This Baking Powder Biscuits Recipe Are

1. 2 Cups of Sifted Plain All Purpose Flour

2. 2 Teaspoons Baking Powder

3. 4 Tablespoons Real Butter at Room Temperature

4. 1 Teaspoon Table Salt

5. 3/4 Cup of Whole Milk

You want to sift your flour with a hand sifter once into a bowl. And then add your baking powder and salt to the flour and sift again. Use your hands to cut your butter into the flour. Be sure that the butter is very well mixed into the flour. Add your milk gradually until soft dough is formed. Turn your dough out onto a floured surface and roll the dough out to 1/2 inch thick. Cut your biscuits out with a 2 inch floured biscuit cutter or a small glass.

Preheat your oven to 400 degrees and make sure it is thoroughly preheated before you bake your biscuits for 12 to 15 minutes until golden brown. Please be sure to not over work your dough. Try to basically follow along with my instructions and you will have great baking powder biscuits.

You can if you wish make those tiny tea biscuits with a 1 inch biscuit cutter and fill them with country ham for a party or special event. They are also wonderful served with honey, butter, and jam or jelly.

If you make the Baking Powder Biscuits Recipe please post a comment below and let us hear from you.

LOOKED GOOD

Buttermilk Biscuits Recipe

The below recipe makes really great biscuits that everyone who tastes them is sure to love. Don't leave anything out and if at all possible use Duke's Mayonnaise in your biscuits as it gives the best flavor.

1. 2 Cups Of Self Rising Flour

2. 2 Tablespoons Of Duke's Mayonnaise

3. 1/2 Teaspoon Baking Soda

4. 2 Tablespoons Vegetable Oil

5. 1 Cup Of Buttermilk

6. 1 Teaspoon of Sugar

Mix all your ingredients together well and turn your dough out onto a floured surface. Use a rolling pin and roll your dough out to 1/2 inch thick. Cut your biscuits out with a 2 inch biscuit cutter and place onto your baking pan or sheet. Bake your biscuits in a preheated 425 degree oven and be sure your oven is preheated before you bake your biscuits to golden brown.

I guarantee you that you have just created the easiest and most delicious buttermilk biscuits you will ever taste. Again if at all possible use Dukes Mayonnaise in your biscuit recipe.

And anytime you make biscuits remember you are better off to under work your biscuits than you are to over work them.

Always Preheat

Anytime you are told in a recipe to preheat your oven always make sure that your oven is fully preheated before you place biscuits in a oven to cook them.

Cheddar Cheese Biscuit Recipe

I simply love these biscuits with grilled steaks or seafood. Try them and I think you will agree that they are both delicious and oh so easy to make. These are drop biscuits so they are the easiest of the three biscuits to make.

For Your Cheddar Cheese Biscuit Recipe You Need

1. 2 Cups of Bisquick Biscuit Mix

2. 2/3 Cup of Whole Milk

3. 1/2 Cup Fine Shredded Cheddar Cheese

4. 1/4 Cup Real Butter Melted

5. 1 Teaspoon Garlic Powder

Preheat your oven to 450 degrees.

Mix your Bisquick, Whole Milk and Cheese until thoroughly mixed and a soft dough forms. Drop your dough by the heaping tablespoonful onto a un greased baking sheet or biscuit pan. Bake for 8 to 10 minutes or until golden brown. Mix your garlic powder and butter together and use a pastry brush or paper towel to spread the butter garlic mixture over the baked hot biscuits.

- Herbed Cheese Biscuits
- 2 C. flour
- 2 t. baking powder
- 1/2 t. baking soda
- 1/2 t. mustard powder
- 1 T. chopped fresh herbs or 1 t. dried*
- 4 T. butter
- 1 C. shredded cheese (whatever kind you prefer)
- 3/4 C. sour cream
- 1/4 C. milk
- 1. Preheat oven to 450 degrees.
- 2. In a medium bowl, whisk together flour, baking powder, baking soda, mustard powder and herbs.
- 3. Using a pastry blender or your fingers, cut in butter until mixture resembles coarse crumbs and the pieces of butter are the size of peas. Stir in shredded cheese.
- 4. In a small bowl or measuring cup, mix together sour cream and milk. Add sour cream mixture to the dry mixture. Stir until just combined.
- 5. Turn dough out onto a well-floured counter and knead a few times with floured hands. Pat dough out with your hands to about one-inch thickness. Cut biscuits using a biscuit cutter or cut into desired shapes with a knife.
- 6. Bake at 450 degrees for 12-15 minutes until golden brown.
- **You may use any combination of herbs you want. I like to use 1/2 T. fresh chives along with some dried herbs like 1/2 t. basil and 1/2 t. marjoram. The amounts listed are just guidelines. Experiment and have fun!*

BEST-EVER BUTTERMILK BISCUITS

2 c. all purpose flour
1 tbsp. baking powder
2 tsp. sugar
1/2 tsp. cream of tartar

1/4 tsp. salt
1/4 tsp. baking soda
1/2 c. shortening
2/3 c. buttermilk or sour milk

In a medium mixing bowl stir together flour, baking powder, sugar, cream of tartar, salt, and baking soda. Cut in shortening until mixture resembles coarse crumbs. Make a well in center of dry mixture, then add buttermilk or sour milk all at once. Using a fork, stir just until moistened. Turn the dough out onto a lightly floured surface. Quickly knead the dough by gently folding and pressing the dough for 10-12 strokes or until the dough is nearly smooth. Pat or lightly roll dough to 1/2 inch thickness. Cut dough with a floured 2 1/2 inch biscuit cutter, dipping the cutter into flour between cuts.

Place biscuits on an ungreased baking sheet. Bake at 450 degrees for 10-12 minutes or until the biscuits are done. Remove biscuits from the baking sheet and serve hot. Makes 10-12.

Biscuits

Ingredients:

Two cups of flour
1 tablespoon of baking powder
1 teaspoon of sugar (can add more to taste)
1/2 teaspoon of salt
1 stick of butter, cold (8 tablespoons)
3/4 cup of buttermilk, cream or half-and-half

Method:

Preheat the oven to 450 degrees.

Mix all the dry ingredients together.

Cut the stick of butter into pieces, and work into the flour mixture with your hands or a pastry blender until it resembles pea-sized crumbs.

Add the liquid, mixing until a bit loose and sticky.

Pour dough out on a floured surface, and knead for a minute. Dough should be smooth and no longer wet. You can sprinkle more flour on the surface if you find it's sticking. Take dough into a ball, and hit it with a rolling pin, turning it and folding it in half every few whacks. Do this for a couple of minutes.

Roll out dough until it's 1/4 of an inch thick, and then fold it in half.

Using a round cutter (can use a glass or a cup if don't have a biscuit cutter) cut out your biscuits from folded dough.

Place on a greased baking sheet close together (so they rise up not out), and bake for 15 minutes or until the tops are golden brown.

Makes 10-12 biscuits.

If you don't want to roll and cut them out, after kneading and beating the dough you can drop the dough onto the baking sheet with a spoon. They're not as symmetrical (dropped biscuits are also known as cat head biscuits) but they're no less delicious