

# Buttery Biscuits - Cut or Drop



## Ingredients:

### **3 - 4 Biscuits**

- 1 Level Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 6Tbsp (90g) Water/Milk/Buttermilk
- 3 Tbsp (42g) Butter
- ½ tsp salt
- 1tsp baking powder

**Option: Additional butter, melted, for brushing tops**

## Directions:

Place Lost Creek Pancake & Waffle Mix, baking powder, butter, and salt in mixing bowl

Use a large fork or dough cutter to cut the butter into the dough

Note: seeking a texture of sand or peas (first image)

Add the water to the bowl.

Then, stir slowly until all the water is absorbed and a loose/shaggy dough forms.



## - Drop Biscuits

Allow the dough to rest in the fridge for 20 minutes.

**Pre-heat oven to 450°F**

Cut parchment paper to cover a regular 13 x 18 cookie sheet.

Divide and drop the dough onto the prepared cookie sheet.

Place the pan in the oven. **Turn the oven off, and then restart the oven at 425°F**

**Bake for 12 - 15 minutes or until the edges begin to brown.**

Allow biscuits to rest in the baking pan for at least five minutes before serving

***The flour continues to hydrate and bind during the initial cooling process***

---

## - Cut Biscuits

Place a sheet of plastic wrap on the counter, sprinkle with starch (corn, tapioca).

Place dough on the starched plastic wrap, sprinkle starch on top of dough ball.

The images in the series below illustrate hand shaping of the dough using plastic wrap.

Use the plastic wrap to shape the dough into an oblong shape.

Uncover, sprinkle with starch, then fold.

Repeat these steps for four to six starch dusted folds.

Cover with plastic and reshape. Keep in mind the thickness desired for biscuits.

Wrap the dough in plastic, place in the fridge, and allow dough to rest for 20 minutes.

**Pre-heat oven to 450°F**

Cut parchment paper to cover a regular 13 x 18 cookie sheet.

*Use a cookie cutter to cut biscuits from dough.*

*As necessary, reshape the dough using the plastic wrap.*

Place the cut biscuits onto the prepared cookie sheet.

Place the pan in the oven. **Turn the oven off, and then restart the oven at 425°F**

**Bake for 14 - 17 minutes or until the edges begin to brown.**

Allow muffins to rest in the baking pan for at least five minutes before serving

***The flour continues to hydrate and bind during the initial cooling process***





