



TheBloomfieldFarms.com

Southern Style Biscuits

EQUIPMENT NEEDED:

Large mixing bowl, rubber spatula, measuring cups/spoons, cutting board, 2 inch cookie cutter, small baking sheet.

INGREDIENTS:

2 cups Bloomfield Farms® All Purpose Baking Mix	2 tablespoons all natural vegetable shortening
4 teaspoons baking powder	4 tablespoons whole, unsalted butter
1 teaspoon sea salt	$\frac{1}{2}$ cup whole milk
	$\frac{3}{4}$ cup whole buttermilk

PROCEDURE:

Pre-heat oven to 450 degrees.

1. Using the spatula, combine Bloomfield Farms® All Purpose baking mix, baking powder, and salt in the large mixing bowl.
2. Using your finger tips, work the shortening and the butter into the flour until it resembles bread crumbs. *Note: This step should be done quickly to prevent the butter from melting.*
3. Add the milk and buttermilk, and use the spatula to gently fold.
4. Dust the cutting board with Bloomfield Farms® All Purpose Baking Mix.
5. Turn the dough onto the dusted cutting board surface, dust the top of the dough with Bloomfield Farms® All Purpose Baking Mix and gently fold the dough over onto itself 5 or 6 times.
6. Press the dough out into a one inch round and then use the cookie cutter to cut out biscuits.
7. Place the biscuits onto the baking sheet, place the baking sheet into the pre-heated 450 degree oven and bake for 17 to 20 minutes; biscuits should be golden brown on top.

APPLICATIONS:

These are great breakfast biscuits but also make great savory ones as well. Just add 1 tablespoon of fresh chopped rosemary or thyme when mixing the dry ingredients.