

Biscuits



Biscuits are another food that does really well out at sea if kept dry. This recipe makes about three dozen biscuits and they freeze really well.

Ingredients:

- 1 package yeast
- ½ cup lukewarm water
- 1 tablespoon of baking soda
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 tablespoons sugar
- ¾ cup Crisco shortening
- 2 cups of buttermilk

Preheat the oven to 400 degrees. Dissolve the yeast in warm water and set it aside for a few minutes. Mix all of your dry ingredients together.



Cut in the shortening with a fork. Add the yeast and buttermilk and mix it really well. Turn the dough onto a lightly floured surface and roll out to a ½ inch thickness.



Cut with a small biscuit cutter and place on a greased baking sheet. Bake for 12 minutes or until golden brown.



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