

# Bisquick

VARIETY BAKING MIX WITH BUTTERMILK

## Pancakes

2 cups *Bisquick*  
baking mix

2 eggs  
1 cup milk

■ **BEAT** ingredients with wire whisk or hand beater until smooth.

■ **POUR** by scant  $\frac{1}{4}$  cupfuls onto hot griddle (grease if necessary).

■ **COOK** until edges are dry. Turn; cook until golden. About 13 pancakes.

**Thinner Pancakes:** Use 1 egg and  $1\frac{1}{2}$  cups milk.

**High Altitude:** No adjustments.

## Drop Biscuits

Heat oven to  $450^{\circ}$ .

$2\frac{1}{4}$  cups *Bisquick*  
baking mix

$\frac{2}{3}$  cup milk

■ **MIX** ingredients until dough forms; beat 30 sec.

■ **DROP** by spoonfuls onto ungreased cookie sheet.

■ **BAKE** until golden brown, 8 to 10 min. 10 biscuits.

**Water Recipe:** Mix  $2\frac{1}{3}$  cups baking mix and  $\frac{2}{3}$  cup cold water until dough forms; beat 30 sec. Continue as directed.

**Rolled Biscuits:** After beating, if dough is too sticky, gradually mix in enough baking mix (up to  $\frac{1}{4}$  cup) to make dough easy to handle. Turn onto surface well dusted with baking mix; gently roll in baking mix to coat. Shape into ball; knead 10 times. Roll  $\frac{1}{2}$ " thick. Cut with 2" cutter dipped in baking mix. Bake as directed. 10 to 12 biscuits.

**High Altitude:** Heat oven to  $475^{\circ}$ . For Water Recipe, increase baking mix to  $2\frac{1}{2}$  cups.

## Dumplings

2 cups *Bisquick*  
baking mix

$\frac{2}{3}$  cup milk

■ **MIX** ingredients until soft dough forms.

■ **DROP** by spoonfuls onto boiling stew.

■ **COOK** uncovered over low heat 10 min.; cover and cook 10 min. 10 to 12 dumplings.

**High Altitude:** No adjustments.