

Biscuits HINTS & TIPS

Mixing Tips

- Always use ice cold water to prevent leavening loss.
- Hand mixing is the preferred method of mixing for best results.
- Overhandling and use of excess dusting flour will produce a tougher, drier biscuit.



It's in the Mix

- Visible shortening chips in the Buttermilk Biscuit Mix (11765) contribute to the tender / flaky texture and golden brown surface appearance.

Panning and Baking

- When rolling and cutting biscuits press cutter straight down and do not twist. This will produce a taller, more uniform biscuit. Twisting the biscuits while cutting will produce uneven biscuits.
- Panning biscuits with sides touching will produce taller and more uniform biscuits.
- Panning biscuits 1 inch apart will produce browning on the sides which is better for making sandwiches or shortcakes.
- For Pan biscuits, prepare batter as directed and scale into a 16 x 24-inch greased or parchment-lined sheet pan. Press or roll dough out to uniform height. Brush with melted butter and bake as directed until biscuit sheet is golden brown and fully baked in center.

