

Biscuit Mix

9 cups all-purpose flour

1 1/2 Tbsp sea salt

1/4 cup baking powder

2 cups vegetable shortening (such as Crisco)

Optional add-ins: Garlic powder, onion powder, herbs, cinnamon and sugar, etc.

In a large bowl, combine the dry ingredients until well mixed. Measure out and add in vegetable shortening and dig in! Meaning, take off any rings or other jewelry and get your hands down in it and start mixing.

Continue mixing until it resembles course crumbs and holds together when squeezed. Store in an airtight container. Yield: 12 cups To make biscuits I use 2 cups mix to 2/3 cup milk or water. I have used water when making biscuits to go on top of a pot pie or something similar but milk when I'm making biscuits to eat just as biscuits. Other than that, I use it cup for cup in recipes that call for biscuits. Works perfectly! I like to use whole wheat and the biscuits are more dense than regular but still good.