Buttermilk Biscuit Mix
(no leavening)

Bakery
Augason Farms offers a wide selection of baking mixes and baking items. Whether you’re preparing baked goods from scratch or want a quick baking mix, we provide for your needs.

Buttermilk Biscuit Mix
Augason Farms Buttermilk Biscuit Mix is blended from high quality ingredients. It makes the perfect, flaky biscuit.

Blueberry Muffins
2 cups Augason Farms Buttermilk Biscuit Mix
1 tablespoon + 1 teaspoon baking powder
1/3 cup + 2 tablespoons sugar
2/3 cup + 2 tablespoons vegetable oil
1 egg
3/4 cup Augason Farms Freeze Dried Whole Blueberries – rehydrated

May place half a walnut or walnut piece on top of each muffin before baking. Grease bottoms of 12 medium muffin cups, or line with paper baking cups. Stir all ingredients, except blueberries, just until moistened. Fold in blueberries. Divide evenly among muffin cups. Bake at 400°F for 15 to 18 minutes.

Parmesan Quick Bread
1 1/2 cups Augason Farms Buttermilk Biscuit Mix
1 tablespoon baking powder
1 egg
1 egg white or 2 teaspoons Augason Farms Egg Whites + 2 tablespoons water
1/2 cup milk
1 tablespoon dried minced onion
2 teaspoons garlic powder
1 tablespoon sugar
1/4 cup grated Parmesan cheese
1/8 teaspoon dried parsley
1/8 teaspoon dried basil

Turn crockpot to high and spray with cooking oil. In a bowl, combine all ingredients except cheese, parsley and basil. Pour mixture into crockpot, spreading evenly. Sprinkle with Parmesan, parsley and basil. Cover and cook 45-50 minutes. Check sides and bottom of bread to see if it is done. Cook an additional 10 minutes if needed. Gently scrape around sides to loosen, then remove bread. Place on serving plate, cut into 8 wedges, serve with soup or salad.

DIRECTIONS:
Milk or water 2/3 cup
Biscuit mix 2 cups
Baking Powder 1 Tablespoon plus 1 teaspoon
Yield: 10 to 12 Biscuits

1. Place total amount of liquid and baking mix into a mixing bowl.
2. Stir with wooden spoon 1-2 minutes (30 to 50 strokes).
3. Turn dough out onto floured board and knead for 15 seconds (12-18 turns).
4. Roll out, fold in half once, turn one quarter turn and roll to 1/2 inch thick or desired thickness.
5. Cut with biscuit cutter. Place on ungreased baking sheet.
6. Bake at 375° F. 8 to 10 minutes or until golden brown.

INGREDIENTS: Unbleached enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), pastry unbleached enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), all purpose shortening (partially hydrogenated soybean oil), buttermilk powder, sugar, soy flour, silicon dioxide, salt, lecithin powder (liquid lecithin, defatted soy flour, dolomite).

Contains allergens: Soy, dairy and wheat.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70°F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.