

THREE BISQUICK MIXES

F EASY

Last Modified: 11/15/2013

PREP: 5 Min
COOK: N/A

BAR & RESTAURANT COPY

MAKES 6 CUPS

QUA	MEASURE	ORIGINAL BISQUICK VERSION	PROCESS
6	Cups	All Purpose Flour	
3	Tbsp	FRESH Baking Powder	
2	Tbsp	Powdered Sugar	
1 1/2	Tsp	Sea Salt	
3/4	Tsp	Baking Soda	
1	Cup	Crisco Shortening (Plain Or Butter)	

PREPARATION

FACTOID	Bisquick has a gazillion uses: Dumplings, Pancakes, Waffles, Pizza Crust, Cobblers, Biscuits, etc. Save yourself a bunch by hand making your own Bisquick.
HINTS	You can make this without a food processor by using a wooden spoon and a pastry blender, an electric mixer on LOW, or even just a fork. Just make certain that your arm muscles are up to snuff.
TOOLS	1) Large Food Processor. 2) Freezer Grade Zip Lock Storage Bag.
1	Place all of the dry ingredients in the food processor and run for 1 minute to mix thoroughly.
2	Drop a tablespoon of Crisco in and pulse several times to mix. Repeat until all of the Crisco has been added. Run until the mixture becomes a uniform grainy texture.
3	Place in the zip lock bag, squeeze out the air and seal tightly. This Mix can be stored for several weeks or refrigerated for several months.

QUA	MEASURE	NEW BISQUICK VERSION	PROCESS
5	Cups	All Purpose Flour	
3	Tbsp	FRESH Baking Powder	
1	Tsp	Cream Of Tartar	
1 1/4	Cups	Powdered Milk OR Powdered Buttermilk	
2	Tbsp	Powdered Sugar	
1 1/2	Tsp	Sea Salt	
3/4	Tsp	Baking Soda	
1	Cup	Crisco Shortening (Plain Or Butter)	

PREPARATION

FACTOID	The "New" Bisquick was created in order to make Biscuits lighter and fluffier in texture. The original Version is not available in stores any more.
HINTS	You can make this without a food processor by using a wooden spoon and a pastry blender, an electric mixer on LOW, or even just a fork. Just make certain that your arm muscles are up to snuff.
TOOLS	1) Large Food Processor. 2) Freezer Grade Zip Lock Storage Bag.
1	Place all of the dry ingredients in the food processor and run for 1 minute to mix thoroughly.

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2	Drop a tablespoon of Crisco in and pulse several times to mix. Repeat until all of the Crisco has been added. Run until the mixture becomes a uniform grainy texture.		
3	Place in the zip lock bag, squeeze out the air and seal tightly. This Mix can be stored for several weeks or refrigerated for several months.		
QUA	MEASURE	CANOLA OIL VERSION	PROCESS
6	Cups	All Purpose Flour	
3	Tbsp	FRESH Baking Powder	
2	Tbsp	Powdered Sugar	
1 1/2	Tsp	Sea Salt	
3/4	Tsp	Baking Soda	
9	Tbsp	Canola Oil	

PREPARATION

FACTOID	This Canola Oil version is technically healthier than the Shortening version, Do what you wish.....
HINTS	You can make this without a food processor by using a wooden spoon and a pastry blender, an electric mixer on LOW, or even just a fork. Just make certain that your arm muscles are up to snuff.
TOOLS	1) Large Food Processor. 2) Freezer Grade Zip Lock Storage Bag.
1	Place all of the dry ingredients in the food processor and run for 1 minute to mix thoroughly.
2	Drop a tablespoon of Canola Oil in and pulse several times to mix. Repeat until all of the Oil has been added. Run until the mixture becomes a uniform grainy texture.
3	Place in the zip lock bag, squeeze out the air and seal tightly. This Mix can be stored for several weeks or refrigerated for several months.

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