

BASIC BISCUITS

2 CUPS MIX

$\frac{1}{2}$ cup water

Add liquid to mix. Stir 20 to 25 times. Turn onto lightly floured board and knead about 15 times. Roll to $\frac{1}{2}$ " thickness. Cut with a floured biscuit cutter or in squares using a floured knife. Place on ungreased baking sheet. Bake in a hot oven, 425 degrees. for 10 minutes. Makes 12-14 biscuits.

For Bacon biscuits, add $\frac{1}{4}$ cup minced crisply cooked bacon to mix.

Prairie Farmer