



## Breads, Vegetables, and Side Dishes

### HOMESTYLE BISCUITS

2 cups	flour
2 tsps	baking powder
1/4 tsp	baking soda
1/4 tsp	salt
2 Tbsps	sugar
2/3 cup	buttermilk, 1% fat
3 Tbsps + 1 tsp	vegetable oil



*It's easy to make  
homestyle biscuits with  
less fat.*

1. Preheat oven to 450° F.
2. In a medium bowl, combine flour, baking powder, baking soda, salt, and sugar.
3. In a small bowl, stir together buttermilk and oil. Pour over flour mixture; stir until well mixed.
4. On a lightly floured surface, knead dough gently for 10 to 12 strokes. Roll or pat dough to 3/4-inch thickness. Cut with a 2-inch biscuit or cookie cutter, dipping cutter in flour between cuts. Transfer biscuits to an ungreased baking sheet.
5. Bake for 12 minutes or until golden brown. Serve warm.



Makes 15 servings

Serving Size: 1 (2-inch) biscuit

Calories 99

Fat 3 g

Saturated fat less than 1 g

Cholesterol less than 1 mg

Sodium 72 mg