

Perfect Biscuits Made Easy: Chef Tips & Tricks for Success with Biscuit Mix



- **Combine Ingredients**
 - First, pour the liquid into a large mixing bowl.
 - Then, add the dry biscuit mix on top of the liquid.
- **Mix Gently**
 - Use a bowl scraper to gently incorporate the liquid into the mix.
 - Turn the bowl one quarter turn between each stroke (similar to a folding technique).
 - Mix only until all moisture is incorporated. Dough will be sticky.
- **Prepare the Surface**
 - Turn the dough out onto a floured surface or a conditioned biscuit cloth.
- **Roll the Dough**
 - Flour the surface of the dough lightly.
 - Roll to ½ inch thickness in all directions with very little pressure (let the rolling pin do the work),
- **Cut the Biscuits**
 - Use a floured biscuit cutter with a sharp edge (Do not use a dull edged cutter).
 - Press straight down for uniform rising (Do not twist the cutter).
- **Arrange for Baking**
 - Place biscuits on a parchment-lined baking sheet with sides touching.
 - Use leftover dough to form a “snake” to line any exposed edges.
- **Bake Immediately**
 - 400°F convection oven for 9-10 minutes | 425°F standard conventional oven for 12-14 minutes
 - Brush with butter after baking.

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