

Buttermilk Biscuits

½ cup cold butter
2 ¼ cups flour
3 tsp. baking powder
1 tsp. salt
1 ¼ cups buttermilk
450 for 13-15 minutes
Brush with melted butter

Cornbread

2/3 cup flour
½ cup cornmeal
3 Tbsp sugar
1 Tbsp baking powder
¼ tsp salt
1 egg
1/3 cup milk
2 Tbsp vegetable oil
400 for 15-20 minutes

Breadsticks

¾ cup warm water
1 ½ tsp yeast
1 Tbsp sugar
1 ¾ cup flour
¼ tsp salt
butter

Mix all ingredients (except butter) in mixer...knead for 3 minutes. Let rest for 10 minutes. Spray or butter pan. Grab hunks of dough & roll and twist w/hands into strips and place on pan. (Can let rise an additional 30 minutes or bake immediately). Bake at 375 for 15-20 min. Brush with butter and sprinkle w/garlic, if desired.

Pancakes

2 ½ cups flour
1 tsp baking soda
2 tsp bak. powder
¼ cup sugar
1 tsp salt

2 eggs
1 tsp vanilla
2 cups buttermilk
2 Tbsp vegetable oil
½-1 cup sour cream
or plain yogurt

Overnight Crusty Bread

3 cups flour
1 tsp salt ½ tsp. yeast
1 ½ cups water

Mix. Cover. Wait 12-18 hrs.

Preheat oven and dutch oven

Waffles

2 eggs
1 ¾ cup buttermilk
½ cup veg. oil
2 Tbsp sugar
1 tsp vanilla

2 cups flour
1 tsp (heaping) baking powder
½ tsp (heaping) baking soda

*450 for 30 min.
Meanwhile, dump
dough onto floured
board, shape & cover.
Put dough into pot. Cover.
30 min. Uncover. 15 min.*

