My Frugal Home™ Biscuit Mix

1 stick butter (or 1/4 c. cooking oil)
2/3 c. milk

Measure out 2¼ cups of biscuit mix into a mixing bowl. Use a pastry blender, fork or your hands to work the butter into your mix. Make a well in the center of your mix, and slowly add milk. Knead the ingredients together, until a dough forms.

Then, roll dough out on a floured surface to a 1-in. thickness, and cut biscuits with a biscuit cutter, or shape them by hand.

Place biscuits on a greased cookie sheet, and bake at 425 degrees for 10-12 minutes. (Your oven time may vary.)

Makes approximately 10 biscuits.

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