



Fluffy Whole Wheat Biscuits

Source: *Montana's Healthy School Recipe Roundup*; Recipe submitted by Lynn White, Bridger School, Bridger, Montana

Servings

6

Ingredients

- 1/3 cup all-purpose flour
- 2/3 cup whole wheat flour
- 2 tsp baking powder
- 1 1/2 tsp sugar
- 1/4 tsp salt
- 2 Tbsp margarine
- 1/2 cup milk



Preparation

1. In a medium bowl, combine flours, baking powder, sugar, and salt; mix well.
2. Cut in butter until mixture resembles coarse crumbs.
3. Stir in milk just until moistened.
4. Turn out onto a light floured surface; knead gently 1-10 times.
5. Roll to 1/4-inch thickness; cut with a 2 1/2-inch biscuit cutter and place on an ungreased baking sheet.
6. Bake at 450°F for 10-12 minutes or until lightly browned. Serve warm.

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