

ENTRÉE BISCUITS

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2 1/2 cups Ranch House Baking mix
1/2 Tsp sugar
2 Tbsp butter, softened
1/2 cup plus 2 Tbsp milk
melted butter, cooled

Place baking mix and sugar into medium bowl. Cut in butter with a pastry blender until coarse particles form. Add milk, stir quickly with a fork until barely mixed. If dough seems a little stiff add about 1 Tablespoon milk, stir quickly until a soft dough forms; let stand 5 minutes. With a rubber spatula remove dough to a floured surface. With floured hands round up into a ball. Lightly coat with flour, knead lightly 8 times. Roll out to a 12 by 9-inch rectangle. Trim uneven edges. Starting at 12-inch side, cut crosswise 4 times at 3-inch intervals. Then cut lengthwise 3 times at 3-inch intervals to make one dozen 3-inch squares of dough. With a pancake turner remove half of the squares to a greased baking sheet. Brush with melted butter. Top with remaining squares. Brush

- 2 - Entree Biscuits

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with melted butter.

Bake at 400° 12 to 14 minutes until golden brown. Gently break apart. Place bottom half of biscuit on serving plate. Spoon with Chicken Ala King, Creamed Chipped Beef or as desired. Top with upper half of biscuit. Spoon on more filling. Makes 6 servings.