

Top Secret Recipes version of Bisquick® Baking Mix

by Todd Wilbur

You've got a hankerin' for pancakes but you've run out of Bisquick. Not to worry. Now you can make a clone of the popular baking mix at home with just four simple ingredients. Store-bought Bisquick includes shortening, salt, flour and leavening, so that's exactly what we need to duplicate it at home. This recipe makes about 6 cups of the stuff, which, just like the real thing, you can keep sealed up in a container in your pantry until it's flapjack time. Then you just add milk and eggs for pancakes or waffles, or only milk if it's biscuits you want. You'll find all those recipes below in Tidbits.

4 cups all-purpose flour
2 tablespoons baking powder
1 1/2 teaspoons salt
1 cup shortening

2 C
1 tbsp
2/4 tsp
1/2 C

1. Combine all dry ingredients in a large bowl.
2. Add shortening and mix with an electric mixer on medium speed until all shortening is blended with the flour.
3. Use the mix as you would the real thing by following directions on the box (see Tidbits).

Tidbits

Here are recipes to help you make Pancakes, Waffles and Biscuits using the cloned version of the mix as you would the real thing:

Pancakes: Stir 2 cups Bisquick clone mix with 1 cup milk and 2 eggs in a bowl until blended. Pour 1/4 cup portions onto a hot griddle. Cook until edges are dry. Turn; cook until golden. Makes 14 pancakes.

Waffles: Stir 2 cups Bisquick clone mix with 1 1/3 cups milk, 1 egg, and 2 tablespoons vegetable oil in a bowl until blended. Pour onto hot waffle iron. Bake until the steaming stops. Makes 12 4-inch waffles.

Biscuits: Preheat oven to 450 degrees. Stir 2 1/4 cups Bisquick clone mix with 2/3 cup milk. When dough forms, turn it out onto a surface sprinkle with extra mix. Knead 10 times. Roll dough 1/2-inch thick. Cut with 2 1/2-inch cutter. Place on an ungreased cookie sheet. Bake for 8 to 10 minutes or until golden brown. Makes 9 biscuits.

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Makes 6 cups.

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