



# Betty Crocker's STIR-N-ROLL BISCUITS

Make rolled, patted or dropped biscuits with this recipe



**ROLLED  
BISCUITS**



**PATTED  
BISCUITS**



**DROPPED  
BISCUITS**

Preheat oven to 475 degrees.

Sift together . . . . . } 2 cups sifted **GOLD MEDAL Flour**  
\*3 tsp. double-action baking powder  
\*1 tsp. salt

Pour into a measuring cup (but don't stir) } 1/3 cup Wesson Oil  
2/3 cup milk

Then pour all at once into the flour.

Stir with a fork until mixture cleans sides of bowl and rounds up into a ball. Smooth up by kneading about ten times, without additional flour. With the dough on waxed paper, press out 1/4 inch thick with hands or roll out between waxed papers. Cut

with unfloured biscuit cutter. Bake 10 to 12 minutes on ungreased cookie sheet in very hot oven (475 degrees). Makes about 20 medium-sized biscuits.

**Note:** If doubling or tripling recipe, measure oil and milk into bowl, then pour all at once into flour.

### SUCCESS SECRETS

1. For a thicker biscuit, roll dough 1/2 inch thick.
2. For nice straight sides, use sharp edged cutter and cut straight down into dough without twisting.
3. For biscuits with smooth tops, roll out dough between two sheets of waxed paper.

*\*If you use GOLD MEDAL Self-Rising Flour, omit baking powder and salt.*

**IMPORTANT:** This sensational new Betty Crocker recipe developed exclusively for **GOLD MEDAL FLOUR** and **WESSON OIL**