



BAKING INSTRUCTIONS: CALLIE'S BISCUIT MIX

STEP ONE

Preheat the oven to 450°F

STEP TWO

Place 2 cups of the mix into a large bowl. Cut 4 tbsp butter and cream cheese into small cubes, and then incorporate until the mixture looks like grated Parmesan cheese.

STEP THREE

Make a well in the center of the dough, add buttermilk, and combine until the dough is wet and sticky.

STEP FOUR

Dust the dough, rolling surface, rolling pin, and a 2-inch biscuit cutter very liberally with the remaining biscuit mix.

STEP FIVE

Dump the dough onto a floured surface and roll dough to 1/2 inch thick. Using floured biscuit cutter, cut straight down into the dough, starting from the outside edge of the dough and working in.

STEP SIX

Place biscuits on a parchment lined baking sheet with sides. The biscuits should touch each other in the pan. Brush with 2 tbsp butter.

STEP SEVEN

Bake for 16-18 minutes, turning the pan half way through and continuing until the tops are a light golden brown.

INGREDIENTS

1 bag of Callie's Biscuit Mix

6 TBSP Salted Butter, *divided*

1/4 Cup Cream Cheese

3/4 to 1 Cup Whole Buttermilk

IF YOU DO NOT HAVE A BISCUIT CUTTER— A SMALL GLASS CUP WILL DO THE TRICK! -Carrie