



## SHORTCAKE BISCUIT MIX INSTRUCTIONS

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Preheat oven to 350°F. Place 2 cups of shortcake biscuit mix into a bowl. Add 8 tbsp of salted butter and work it into the mix in a snapping motion with your fingers. In a separate bowl, stir together milk and vanilla. Make a well in the center of the dough. Pour in milk mixture and combine until the dough is wet and sticky. Be careful not to overwork the dough. Liberally dust the dough, rolling surface, rolling pin, and cutter with remaining shortcake biscuit mix. Flip the dough onto a dusted surface. Roll the dough using a rolling pin until it's 1-2 inches thick. As you cut the biscuits, place on a parchment lined baking sheet. The biscuits should touch. Melt remaining butter and brush onto biscuits. Sprinkle with turbinado sugar. Bake for 16-18 minutes, rotating pan halfway through.

## INGREDIENTS & TOOLS

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1 bag	<b>SHORTCAKE BISCUIT MIX</b>
8 tbsp	<b>SALTED BUTTER</b> <i>(divided)</i>
2 oz	<b>CREAM CHEESE</b> <i>(divided)</i>
1 tsp	<b>PURE VANILLA EXTRACT</b>
1 tsp	<b>TURBINADO SUGAR</b>
3/4 - 1 cup	<b>WHOLE MILK</b>
Tools	<b>ROLLING PIN, BISCUIT CUTTER, PARCHMENT PAPER, RIMMED BAKING SHEET</b>

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