

New & Improved!



TROOP 818 DUTCH OVEN BISQUITS

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Ready In: 60 Minutes

Servings: 8

INGREDIENTS:

4 cups all-purpose flour
2 tablespoon baking powder
2 teaspoon salt
2 tablespoon white sugar
2/3 cup shortening
2 cups milk

INSTRUCTIONS:

Light 45 charcoal briquettes
Line dutch oven with foil
In a zip lock bag, mix all dry ingredients
Add shortening and mix by closing bag and mashing together
Add milk and mix in the bag
Open the bag, knead in bag with flour on your hands so dough isn't sticky
Form biscuits 1/2 inch thick - ALL THE SAME SIZE - so they cook evenly.
Bake for 30 minutes.

10 coals underneath

30 coals on top