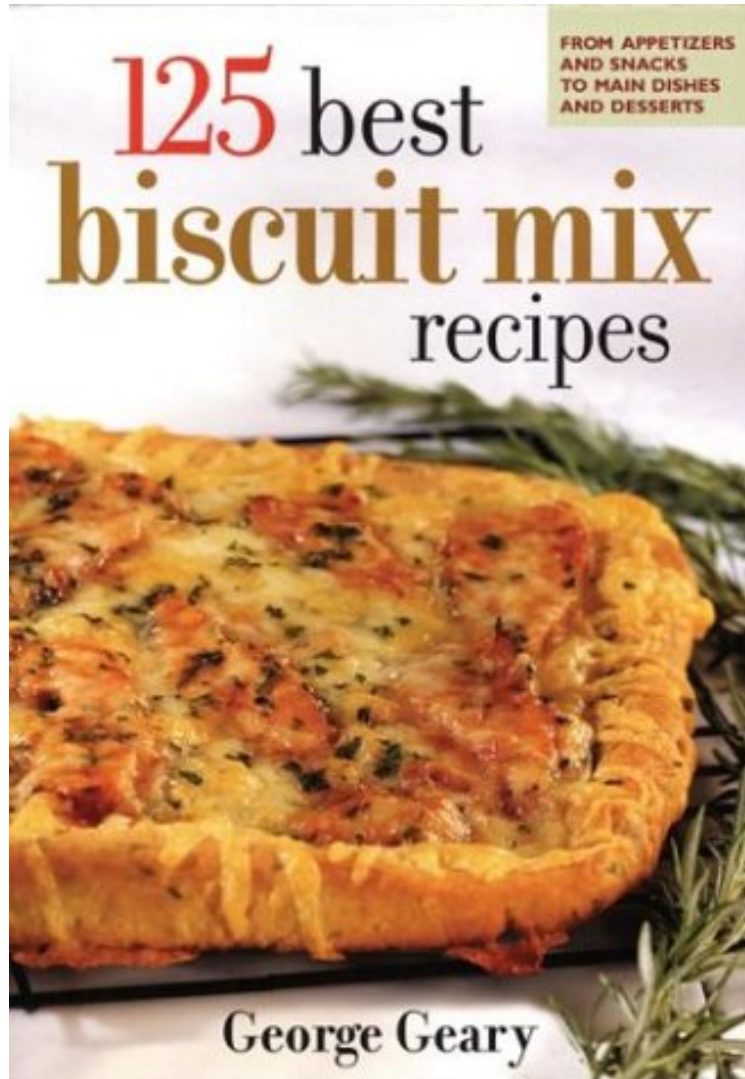


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125 Best Biscuit Mix Recipes: From Appetizers to Desserts

George Geary

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George Geary : 125 Best Biscuit Mix Recipes: From Appetizers to Desserts before purchasing it in order to gauge whether or not it would be worth my time, and all praised 125 Best Biscuit Mix Recipes: From Appetizers to Desserts:

0 of 0 people found the following review helpful. Five Stars By milktoastnice recipes 0 of 0 people found the following review helpful. Biscuit Mix Recipes By Jo Alexander Seems to have great recipes but have not used it yet. Recipes look great and I do plan to use it very soon. 5 of 5 people found the following review helpful. Great, Easy Recipes By M. Tiscione Like his 125 Best Cheesecake Recipes, George has compiled some wonderful recipes that are easy to prepare and absolutely delicious. If you don't like the store bought biscuit mixes, this book includes a homemade version. Couldn't be better!

A box of biscuit mix is found in more than half of America's kitchens. Look in your kitchen cupboard and chances are you will find a box of biscuit mix. The ultimate pantry staple, biscuit mix is a convenient and delicious shortcut to a host of delicious, baked recipe ideas. 125 Best Biscuit Mix Recipes offers a variety of outstanding recipes from old favorites like pancakes, waffles and biscuits to new recipes that appeal to current tastes. Master baker Geary brings his outstanding talents to recipes that include appetizers, main courses, meal-in-one-dishes like casseroles, and quick breads and cookies. Using either a packaged or homemade mix, anyone can make these delectable recipes: Cheese and Leek Scones Three Cheese Lasagna Loaf Almond Peach Pork Chops Baked Buttermilk Chicken Blueberry Almond Pancakes Pear Almond Nutmeg Waffles Creamy Peanut Butter Chocolate Brownies Along with 125 delicious recipes, the book includes useful information on: Substitution charts and proper storage of ingredients Tools and equipment from handtools to baking pans Cooking and baking tips from measuring to troubleshooting These are outstanding recipes; they take a minimum of time and deliver maximum results.

Simple yet clever ways to use homemade or commercial biscuit mix to make everything from cheese and leek scones to tempura vegetables. (Linda Cicero Miami Herald 2004-04-29) Helping little fingers produce quick, carefree dishes... Fabulous new book... puts biscuit mix to more uses than you may have dreamed possible. (Janet Groene Family Motor Coaching) Very simple... It isn't difficult to find selections that will please the family as well as the busy cook. (Myrna Collins Appleton Post-Crescent 2004-07-14) About the Author George Geary, CCP, has taught baking techniques in dozens of baking schools across America. A contributing editor to several magazines and newsletters, he has also been the pastry chef and production manager for the Walt Disney Corporation and the Marriott Corporation. He lives in Fullerton, California. Excerpt. copy; Reprinted by permission. All rights reserved. Excerpted from the Introduction Introduction Time. We do not have enough of this ingredient. My first pastry job was at a big hotel, and, to save time, we had a large bin filled with a flour mixture that was used for many different recipes. I was surprised at the versatility of this flour mix. We used it for every baked good, from cookies to muffins, just adding the required perishable ingredients to create a tasty treat. Now, at home, you can stir up a batch of biscuit mix and keep it on hand. When you need to save time in your busy day, just add a few ingredients to this mix and you'll have a main dish or a batch of cookies in no time. -- Fast and Easy Biscuit Mix There are many brands of biscuit mixes available. In this cookbook, I tested the recipes with Bisquickreg;. If you are using a biscuit mix other than this or the homemade one below, be aware that the results may differ depending on the active ingredients within the mix. As a general rule, low-fat biscuit mixes will produce a drier texture in baked goods. If you prefer to make your biscuit mix from scratch, here is my homemade version for you to keep on hand. Makes about 8 cups (2 L) Tip: Place in an airtight container in your pantry. Use within 3 months. 4 1/2 cups (1.125 L) all-purpose flour 3/4 cup (175 mL) instant nonfat dry milk 1/4 cup (50 mL) granulated sugar 1 1/2 tsp (7 mL) baking powder 1 1/2 tsp (7 ml) salt 1/2 tsp (2 mL) baking soda 1 cup plus 1 tbsp (265 mL) vegetable shortening In a large bowl, using a fork, blend together flour, dry milk, sugar baking powder, salt and baking soda. Using a pastry blender, blending fork (see page 13) or two knives, blend in shortening until well dispersed.