# Bisquick® Pancake and Baking Mix

GLUTEN FREE ~ NO ARTIFICIAL COLORS OR PRESERVATIVES

## **PANCAKES**

1 cup Bisquick® Gluten Free Mix

1 cup milk

2 Tbsp vegetable oil

1 egg

STIR ingredients until blended

**POUR** slightly less than ¼ cupfuls onto hot greased griddle

**COOK** until edges are dry. Turn; cook until golden.

#### 10 pancakes

High altitude (3500-6500 ft): No change.

## **WAFFLES**

1 1/3 cups Bisquick® Gluten Free mix

1 1/4 cups milk

3 Tbsp vegetable oil

1 egg

**STIR** ingredients until well blended.

POUR onto center of hot greased waffle maker; close lid

**BAKE** about 5 min or until steaming stops.

Carefully remove waffle.

#### 8 (4 inch) waffles

High Altitude (3500-6500 ft): No change

### **BISCUITS**

2 cups Bisquick® Gluten Free Mix 1/3 cup shortening 2/3 cup milk 3 eggs

**HEAT** oven to 400°F

**CUT** shortening into mix, using fork, until particles are size of small peas. Stir in remaining ingredients until soft dough forms.

**DROP** by spoonfuls onto ungreased cookie sheet.

**BAKE** 13-16 min or until golden brown.

#### 10 biscuits

High Altitude (3500-6500 ft): No change