

Breakfast



Breakfast Biscuits

Makes 10 biscuits

Prep Time: 45 minutes

Allergy Alert: **Dairy, Gluten**

Notes: Ingredients make about 5 cups of dough mixture (2 biscuits per cup = 10 biscuits). Use as much of the dough as needed, and store the remainder in a zip lock bag or container in a cooler.

Ingredients

4 cups all-purpose flour

2/3 cup nonfat instant dry milk

1 teaspoon salt

3 tablespoons baking powder

1/2 cup olive oil

1 & 1/4 cup cold water

Slower Cooker Instructions

Ready for testing and writeup

Dutch Oven Instructions

Cooking time: 20-30 minutes

Ideal Dutch Oven size: 12"

Coals: Bottom 6, Top 12



1. Fold down the edges of a 2-gallon zip lock bag over a camping pot.
2. Combine all dry ingredients in bag and stir well.
3. Slowly add oil to the bag while mixing.
4. Stir oil into mixture and then knead dough from the outside of the bag until is well blended throughout the flour.
5. Slowly add 1 & 1/4 cup cold water, kneading well and adding more water in very small amounts if mix seems overly dry. You may need to take the dough out of the bag to knead, at this point. (Scouts make sure your hands are washed).
6. Spread 20"-24" of heavy duty aluminum foil down on a picnic table to use as a cutting board.
7. Roll or form dough into a 1/2-inch-thick sheet, then cut biscuits from the sheet using a clean, empty can or a plastic water cup as a cutter.
8. Arrange biscuit dough rounds flat on the bottom of a Dutch oven, close together (they can touch, but they are easier to scoop out if they don't). Place the lid on the oven.
9. Bake until biscuit tops turn a light brown. Rotate oven frequently while cooking to prevent biscuit bottoms from burning.