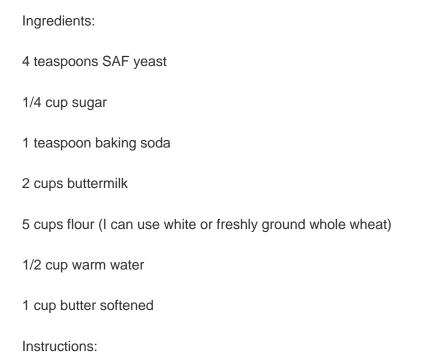
Dutch Oven Biscuits by Food Storage Moms



I dump everything in a large bowl in the order shown above and use a Danish whisk and then use my hands. I add more flour as needed. I sprinkle flour on the counter and knead the dough quickly and roll out to 1/2 inch thick. I use a cookie or biscuit cutter. Grease a cookie sheet or Dutch oven. Bake in the house at 425 degrees for 12-15 minutes. If you use a 6-quart Dutch oven outside to bake them use 10 briquettes on the bottom and 14 briquettes on the lid or top. Bake them for 10 minutes or until lightly browned.