

## Top of Bag Biscuits

This was mentioned in last year's Cider Press and was requested by so many that we felt we should include it this year. Enjoy!

If you want to make true "Top of the bag biscuits," you will need a bag of all purpose flour. However, if you want to prepare the dry ingredients for your biscuits ahead of camping or baking, some rough measurements are as follows this recipe:

If using the top of a bag of flour: Stir into the top two inches of the bag, with a fork, about four tablespoons dry milk. (Milkman is best) Also using a fork, stir in  $\frac{1}{2}$  teaspoons Salt and about  $2\frac{1}{2}$  teaspoons baking powder. Do not extend the fork further than two inches into the bag. When well blended, cut in 5 or 6 tablespoons butter, cold. Carefully work the mixture with your fingertips. When the mixture is about the consistency of rough breadcrumbs, add  $\frac{3}{4}$  cup water. Stir in a circle, picking up the dough until it forms a ball around the fork. You may need to add a little more water to form the ball. Lift the ball out of the bag and add any fragments to the ball left in the bag. Flour your hands and take the ball and work it back and forth in your hands until it is elastic. In a hot cast iron fry pan, spray cooking spray or melt butter. Take a lump of dough about the size of a golf ball and pat it back and forth in your hands until it is a small disk about  $\frac{1}{4}$  inch thick. Place biscuits in pan. Cover the pan. In about 3 to 4 minutes, turn the biscuits and bake the other side. Serve immediately.

*For the faint of heart:* I use about two cups flour, and all the other measurements as listed above. You can also use regular milk instead of dry milk, and no water. If you have an oven handy, bake at 450F for about 10 minutes or until golden brown.

# Area Restaurants & Lodging

Many Apple Hill® visitors ask us which ranches serve lunch. We also receive questions about area restaurants and lodging. To make your visit to Apple Hill® as enjoyable as possible, we've included this directory to help you plan for your dining and lodging needs. Rely on the businesses featured on these pages to offer you the best in quality and service.

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