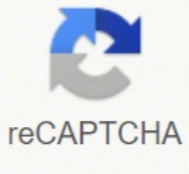




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## Can you make biscuits with pancake and waffle mix

You can either drop biscuits or roll them out before baking. Image Credit: DebbiSmirnoff/Stock/GettyImages Pancake mix isn't just for pancakes. You can make biscuits from pancake mix too. In fact, you can make a variety of baked goods with it. The mix serves as the foundation, while the additional ingredients determine the final product. Add fat, egg and liquid to pancake mix to make biscuits. You can either drop biscuits or roll them out before baking. What's in Pancake Mix? Oregon State University has a recipe for homemade pancake mix that you can use as the base for a variety of other recipes. It features whole wheat flour, unbleached flour, instant nonfat dry milk, sugar, baking powder and salt. When you're ready to make pancakes, you combine the mix with water, egg and oil. Flour, baking powder, milk, salt and sugar are found in many biscuit recipes, so this is why it's possible to make biscuits from pancake mix. If you've got a buttermilk pancake mix, you can make your buttermilk biscuits in a fraction of the time it usually takes. It's worth mentioning that many commercial pancake mixes can be high in sodium and low in fiber. If you want to make your pancakes as healthy as possible, your best option is to make your own pancake mix where you are in control of the salt content. You can also use whole wheat flour to increase the fiber content. Making Biscuits From Pancake Mix The University of Kentucky notes that shortening or fats such as butter, help make tender biscuits and give them a flaky texture. Butter or margarine also adds color and flavor. Solid fats are better for a high-quality biscuit, but if you're trying to reduce your saturated fat intake, you can also make biscuits with oil or another fat substitute. If you choose to make biscuits with oil rather than shortening or solid fats, the resulting biscuit won't be as flaky or light. Start with 2 1/2 cups of pancake mix. Add 1/3 cup cold milk and 1/3 cup vegetable shortening. Add one egg. Mix together ingredients with a fork until a dough is formed. Transfer to a lightly floured surface. Roll the dough to about 1/2 inch thick; then cut with a biscuit cutter. Place on an ungreased baking sheet with edges touching. Bake at 400 degrees Fahrenheit for nine to 12 minutes or until golden brown. If you'd rather make drop biscuits, start with 2 cups of Better Baking Mix. Add 1/4 cup vegetable oil and 3/4 cup water. Stir until just moistened. Drop spoonfuls onto a lightly greased baking sheet about 4 inches apart and bake at 400 F for 10 to 12 minutes. Want a little something more to go with your biscuits? Try our Protein Breakfast Scramble or Sunny Side Up Breakfast Sausage. Other Uses for Pancake Mix While you can make biscuits from pancake mix, you can also make cookies with pancake mix, and even make pancake mix dinner rolls. The ingredients you add to the pancake mix vary with each recipe, but it's a great way to save time and effort in the kitchen. To make cookies with pancake mix, substitute the flour in the recipe for pancake mix. The resulting texture will be a bit different, but it works for nearly any cookie you can imagine. Even though it may be tempting to eat the dough, the Centers for Disease Control and Prevention says you should never eat any kind of raw dough. To make pancake mix dinner rolls, follow your biscuit recipe but add extra ingredients like cheese, garlic and herbs to create something a bit more savory. The possibilities don't end there. Get creative and use pancake mix to make brownies, funnel cakes, doughnuts and more. Serving Size (1/8), Calories 120 (Calories from Fat 60), Total Fat 7g (Saturated Fat 2g, Trans Fat g), Cholesterol 15mg, Sodium 220mg, Total Carbohydrate 13g (Dietary Fiber g, Sugars 3g), Protein 2g. Percent Daily Value\*: Vitamin A 2%, Vitamin C %, Calcium 8%, Iron 4%. \*Percent Daily Values are based on a 2,000 calorie diet. By: Danielle Posted: 11/20/2020 Updated: 01/17/2022 This post may contain affiliate links. Please read our disclosure policy. Make drop biscuits without flour! No rolling or cutting, and made with just 5 ingredients. These Pancake Mix Cheddar Drop Biscuits are easy, cheesy, and the perfect make-ahead compliment to any meal! What can't pancake mix do? Okay, I know it can not make soup. But it can serve as emergency flour and leavener in many baked goods when you run out of flour. Here, let me prove it. Try my other baked goods recipes made with pancake mix!: And now, I present to you, Pancake Mix Cheddar Drop Biscuits. Total Time: 25 minutes Difficulty: Easy Method: Oven Baked Prep: Make-Ahead Friendly What is a drop biscuit? A drop biscuit is a biscuit where the batter is dropped onto the baking sheet with a spoon or scoop. Traditional biscuits are rolled out and cut with a circular cutter instead. While there is for sure nothing wrong with traditional biscuits, this is what I like to call a 'short cut'. No rolling, no cutting, no flour on the counter, no flour at all actually! Totally non-traditional, totally easy & delicious. What are the ingredients in these Pancake Mix Cheddar Drop Biscuits? There are only 5 main ingredients + pepper in these biscuits (I don't count salt, pepper or basic oil when totalling ingredients). Here they are: pancake mix - For this recipe, I used Kodiak Cakes Flapjack & Waffle mix, but I think most 'just add water' mixes would work. No flavors, just buttermilk is fine.shredded cheddar cheese - I've made these with white cheddar and regular cheddar, loved both! If you wanna experiment and try other cheeses, please by my quest!milk - Any kind of unflavored, unsweetened milk will work. I used unsweetened almond milk because that's what I have on hand.butter - Required! This is what takes it from pancake mix batter to biscuit batter. garlic powder - I love garlic. Helps create a savory biscuit.fresh ground black pepper - I also love fresh ground black pepper with cheddar cheese. I like to sprinkle some black pepper on top when the biscuits come out of the oven. Personal preference, but so delicious! First, prep the scene by preheating the oven to 375F and lining a baking sheet with parchment paper or a silicone baking sheet. These biscuits WILL stick if you put them directly on a sheet pan without a liner. The coolest thing about this biscuit recipe is that you can put everything into the bowl (except save about 1/3 cup cheddar for topping!) and mix it up. You don't have to roll the dough or cut out biscuit shapes. The batter should be thick, sticky, and shaggy. It should NOT resemble pancake batter - it should be quite a bit thicker. Divide the bowl of batter into 12 equal piles on your baking sheet. Use your fingers to flatten the biscuit just slightly, then top with a little bit of shredded cheddar cheese on each. Bake in the preheated oven for 12-14 minutes, or until the edges near the bottom are golden brown and the cheese on top is bubbling. The bottoms should be completely golden brown if you give them a peek. Let them cool for a few minutes, then enjoy warm! Yes! You definitely can. If you're out of flour and you have any 'just add water' pancake mix sitting around, you can give it a try. It is for this reason that I keep pancake mix on hand for 'emergencies'. Cookie emergencies. Biscuit emergencies. Muffin emergencies. You get it. Make sure your 'just add water' pancake mix has its own leavener, baking soda, also known as sodium bicarbonate. 'Just add water' pancake mix works in place of flour because the mix will have its own flour and its own leavening agent. Double check that 'leavener' is an ingredient in your pancake mix if you are concerned. It will say, baking soda, or sodium bicarbonate, in the ingredients list. Traditional biscuits also have a hint of sugar. This pancake mix also has a hint of sugar, which works for these biscuits. The brand of pancake mix I used has only 2 grams of added sugars, and that's definitely enough for biscuits! What brands of pancake mix do you recommend? In my kitchen, I regularly use Kodiak Cakes Flapjack and Waffle Mix for pancakes, cookies, muffins and now biscuits. For this recipe specifically, I have not tested any other kind of 'just add water' pancake mix. However, back when I was first testing Pancake Mix Cookies, I tested three varieties of pancake mix and they all worked great: Krusteaz Buttermilk Pancake Mix, Trader Joe's Buttermilk Protein Pancake Mix, and Kodiak Cakes Buttermilk Pancake Mix. I'm also positive that Bisquik would work here, but that's not something I normally purchase. What can you serve these biscuits with? These biscuits are good warm, good cold, great with any meal. Here are some examples: Perfect for dunking in soupGreat cheesy side for a wonderful lunch saladGoes with fish, steak, chicken, etcNot too heavy, but does satisfy bread & biscuit cravingsEggs and bacon. Breakfast anyone?! Store these biscuits on the counter at room temperature in a sealed container for up to 5 days. These biscuits can be stored in the freezer in a sealed container for up to 6 months. Wait until they are completely cool before freezing. These biscuits can be eaten at room temperature, or they can be heated up. To warm from room temperature, place in an oven or toaster oven and use the 'Warm' or 'Low' setting for 5 minutes. To warm from frozen, wrap in foil and heat in an oven or toaster oven at 300F for 20 minutes, or until they're warm and no longer frozen in the middle. Prep: 10 minutesCook: 15 minutesTotal: 25 minutes Make drop biscuits without flour! No rolling or cutting, and made with just 5 ingredients. These Pancake Mix Cheddar Drop Biscuits are easy, cheesy, and the perfect make-ahead compliment to any meal! Prep: Preheat the oven to 375F and line a baking sheet with parchment paper or a silicone baking liner. Make biscuits: Add the pancake mix, 1 cup of cheese (reserve 1/3 cup for topping), milk, butter, garlic powder and black pepper to a medium mixing bowl. Use a rubber spatula or wooden spoon to mix until the batter comes together. The batter should be sticky, a little shaggy and quite a bit thicker than pancake batter. Divide the bowl of batter into 12 equal piles of dough on your baking sheet using a spoon or scoop. Use your fingers to flatten the biscuits just slightly, then top with a little bit of remaining shredded cheddar cheese on each. Bake: Bake biscuits for 12-14 minutes, or until the edges near the bottom are golden brown and the cheese on top is bubbling. The bottoms should be golden brown if you give them a peek. Let them cool for a few minutes, then enjoy warm! Reheat: If I'm making a meal, I'll stick room temperature premade biscuits into a warm appliance, if possible, for about 5 minutes. This includes the oven, toaster oven, and air fryer. Otherwise, to warm from room temperature, place in an oven or toaster oven and use the 'Warm' or 'Low' setting for 5 minutes. To warm from frozen, wrap in foil and heat in an oven or toaster oven at 300F for 20 minutes, or until they're warm and no longer frozen in the middle. I used Kodiak Cakes Flapjack & Waffle Mix, but any 'just add water' pancake mix that includes leavener (baking soda) should work. Nutrition information estimated with My Fitness Pal. Serving Size: 1 biscuit Calories: 141 Sugar: 1g Fat: 8g Carbohydrates: 10g Fiber: 2g Protein: 8g Recipe Card powered by





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