

Buttermilk Biscuits
Wylie High School
Pirate Cove Cafe
Makes 1 Dozen

4 Cups flour
2 Tbsp Baking Powder
2 Tsp Salt
½ lb Butter
2 Cups Buttermilk

Steps-

1. Preheat oven to 400 degrees.
2. Place flour, salt, and baking powder into a food processor. Pulse to blend dry ingredients.
3. Add cubed chunks of butter to flour mixture in food processor. Pulse approximately 7 times to cut butter into flour.
4. Pour flour and butter mixture into a large mixing bowl.
5. Drizzle buttermilk over mixture and gently work liquid in with hands being careful not to over work the dough.
6. Roll out onto floured surface to desired thickness.
7. Cut with a biscuit cutter and place on baking sheet.
8. Bake for 10-12 minutes or until done.

Blueberry Muffins
Wylie High School
Pirate Cove Cafe
Makes 2 Dozen

25 ounces cake flour
4 tsp baking powder
2 tsp baking soda
1 tsp salt
1 cup vegetable oil
2 eggs, scrambled
16 ounces vanilla flavored yogurt
2 ½ cups sugar
¾ cup milk
3 cups frozen blueberries

1. Preheat oven to 400 degrees.
2. Sift first four ingredients into a large mixing bowl.
3. In a separate bowl add oil, eggs, yogurt, sugar and milk and blend to combine.
4. Toss blueberries in dry mixture.
5. Pour wet mixture over dry mixture and fold together being very careful to not overmix batter. Overmixing the batter will cause the muffins to be tough.
6. Dish muffin batter into a greased muffin tin using a #12 disher.
7. Place muffins in oven and immediately reduce oven temperature to 350 degrees. Bake until a toothpick inserted in the middle of a muffin comes out clean and the muffins are golden brown.