



{{Buttery Biscuits}}

2 cups Bisquick
1/2 cup sour cream
1/2 cup 7-up
1/4 cup melted butter

Preheat oven to 450 degrees.

Cut sour cream into biscuit mix using a pastry blender, or two forks.

Add 7-Up. Makes a very soft dough.

Sprinkle additional biscuit mix on board or table and pat dough out. Using a circle biscuit cutter, cut the biscuits.

Melt 1/4 cup butter in a 9 inch square pan in the preheated oven. Place cut biscuits in pan and bake for about 15 minutes or until golden brown.

****Short-cut...** Instead of rolling out and cutting biscuits, just drop biscuit dough into the buttered pan and bake. Voila... done! See... what did I tell you... easy, easy, easy, easy!

From: www.timeforcrafts.blogspot.com