

OLD TYME MILL Biscuit Mix

ITEM# 70705

DIRECTIONS FOR USE: 5 Pounds of Mix: Use 3.6 cups of water (30 ounces).

Mixing Instructions: Using a mixing bowl and a dough hook - Place mix into bowl. Start mixer in low speed and add 1/2 of water right away then allow to smooth out then slowly start adding the other 1/2 of the water, mix until all water mixes in forming a dough.

*****Do Not Over Mix, Do Not Mix Out Characteristic Lumps.*****

INGREDIENTS: Wheat Flour, Soybean oil, Sugar, Baking powder (calcium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, anhydrous, corn starch), Sodium Bicarbonate, Salt, Natural and Artificial flavors.

Contains: Wheat.

Manufactured By:
National Foods Packaging Inc.
Cleveland, OH 44102



NET. WT. 6 / 5 LBS. (2.26 KG) Bags



Conventional Oven: Preheat Oven to 350 degrees. Grease pan. Form dough into 1 oz balls, lightly flatten or *pour batter into lightly greased sheet pan. Bake at 350 degrees for about 30 minutes.

Convection Oven: Preheat Oven to 325 degrees. Grease pan. Form dough into 1 oz balls, lightly flatten or *pour batter into lightly greased sheet pan. Bake at 325 degrees for about 25 minutes.

*These directions are a guide and some adjustments may be required to compensate for shop conditions, weather variations and type of product desired.

High Altitude (over 4000 Ft.): Add 1/2 oz flour and 1/4 oz water for each pound of mix. It may be necessary to reduce mixing time or increase baking temperature.

0g TRANS FAT
STORE IN A COOL, DRY PLACE