Biscuits traced to first century Roman bread kansas classifieds

James Villas in "Biscuit Bliss" celebrates how much of a regional phenomenon biscuit and scone making is. He talks about how biscuits have been part of the South's cultural backbone along with pork barbecue and fruit cobblers. The following information and recipes are from "Biscuit Bliss".

Biscuit comes from the Latin bis ("twice") and coctus ("cooked") which refers to a crude Roman bread made in the first century A.D. The English developed bysquytes and the Scots skonns (scones) during the Middle Ages. In France by the late seventeenth and early eighteenth century the pain bis-cuit ("twicebaked bread") had evolved. The English and French biscuits were probably an unleavened, dry, hard flat-bread or cracker. These were first cooked on a griddle, then baked and were used for military troops on the move as a spoilage resistant ration. These were probably the "ship's biscuit" common on ships headed to colonial America and the first whaling boats of New England.

In 1828 Webster defined biscuit as "a composition of flour and butter, made and baked in private families." A few years later baking soda was introduced and the American style "soda biscuit" resulted. In 1856 commercial baking powder and in 1868 commercial yeast made their first appearances.

Sour Milk Biscuits Makes 12 to 16 biscuits 2 cups flour

2 teaspoons baking powder

leading pay increase!



1/2 teaspoon baking soda etable shortening

Preheat the oven 425 degrees.

Whisk flour, baking powder, salt and baking soda in a large mixing bowl. Cut in lard with a pastry cutter until mixture is mealy. Add milk until a soft, sticky dough forms. Add a little more sour milk is necessary. place dough and knead about 8 times. Pat dough out until it is 1/2 to 3/4 inch thick and using a biscuit cutter cut rounds. Put scraps together and cut more rounds.

inch apart and bake in the upper third of the oven until golden brown about 15 minutes.

Kansas Fruit Biscuits Makes 10 biscuits 2 cups flour 4 teaspoons baking powder 1/2 teaspoon salt 3 tablespoons chilled vegetable

2 tablespoons butter, melted brown sugar

1/2 teaspoon ground cinnamon

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1 teaspoon salt 4 teaspoons chilled lard or veg-

1 cup sour whole milk

Arrange on baking sheet about 1/2 room temperature or hot.

shortening

3/4 cup whole milk 2 tablespoons firmly packed light



and salt in a large mixing bowl. Cut in shortening with a pastry cutter until mixture is a mealy. Add milk and stir with a fork until a soft ball forms.

knead dough about 8 times. Pat dough until 1/2 inch thick and brush half the dough with melted butter. Top the buttered half with brown sugar, cinnamon and lastly the raisins. Fold the other half of dough over the top and press down slightly. To a lightly floured work surface Pinch the edges together and cut out with a 2 1/2 biscuit cutter.

On the baking sheet arrange the rounds about 1 inch apart. Bake in the center of the oven until golden brown about 12 minutes. Serve at

Jalapeno Buttermilk Biscuits

Makes 6 biscuits

2 cups flour 1 tablespoon baking powder 1/2 teaspoon baking soda 1 teaspoon salt 1/4 cup chilled lard, cut into

2 small jalapeno chiles, seeded

pieces

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Whisk together flour, baking pow-On a lightly floured work surface der, baking soda and salt in a large mixing bowl. Rub in the lard with your fingertips until the mixture is mealy. Add jalapeno and buttermilk. Stir till blended but still sticky. On a lightly floured work surface knead about 8 times. Pat out until 1/2 inch thick and cut out rounds with 3 inch biscuit cutter. Pat scraps together and cut out more rounds.

On a large baking sheet arrange about 1 inch apart and bake in the center of the oven until golden brown about 15 minutes.

Split biscuits in half, arrange on

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and minced

1 cup buttermilk

Preheat oven to 425 degrees.

a plate and spoon chili over the top.

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