

Mayonnaise Biscuits

Recipe by: Cooks Country, April/May 2013, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
2 cups	flour	
1 tablespoon	sugar	
2 teaspoons	baking powder	
1/2 teaspoon	baking soda	
3/4 teaspoons	salt	
1 cup	whole milk	
3/4 cup	mayonnaise	

- adjust oven rack to middle position and preheat oven to 450 degrees. Line a rimmed baking sheet with parchment paper
- mix together dry ingredients in a large bowl. Whisk together mayonnaise and milk in a separate bowl and then combine with the dry ingredients. Stir until just combined
- drop ~1/4 cup blobs of dough onto the baking sheet
- bake until tops of biscuits are golden brown, 12-14 minutes
- let cool for five minutes