

Breakfast Biscuits on a Stick

Ingredients

One ½ inch dowel per person, 12-14 inches long

One box Bisquick

One cup water (or more), in a bottle

Biscuit toppings (butter, jam, honey, peanut butter, etc...)

Bed of hot coals.

Directions

In turn, each person makes a little well with their dowel in the top of the powder in an open box of Bisquick. Pour about one tablespoon of water into the well. Place the dowel into the well and begin stirring until a small ball of dough forms on the dowel. Lift out of the box and press the dough firmly around the dowel. Pass the box to the next person. Grill the biscuits over a bed of coals, turning often. When the biscuit is golden brown and cooked throughout, slide off the dowel and put it on a plate. Cover with toppings and eat.