

Soda Pop Biscuits - Jeff Currier

3 cups flour

3/8 cup canola oil

1 can soda pop (cream, peach, etc.)

3 tbs baking powder

In a mixing bowl, pour in dry ingredients (omit baking powder if you are using self rising flour). Form a well in the middle of the bowl and pour in oil and soda pop. Mix into a nice sticky dough and roll out to about 1/2 inch thickness. Cut into biscuits, place into oiled heated oven, and flip both sides into oil. Fill bottom of oven with biscuits, cover with lid. Cook using top and bottom heat until they are golden brown.