

Betty's Magical Mayonnaise Biscuits



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In this video, Betty demonstrates how to make Magical Mayonnaise Biscuits.

This is an interesting and tasty alternative to typical biscuits.

Ingredients: (for 9 biscuits)

2 cups self-rising flour

1 cup milk (I used skim milk, but these are richer and tastier with whole or 2% milk.)

3 tablespoons mayonnaise (Full fat mayonnaise gives a richer and tastier flavor.)

Mix 2 cups self-rising flour, 1 cup milk, and 3 tablespoons mayonnaise. Stir just until flour is moistened. Spoon into 9 muffin tins that have been sprayed with cooking oil spray. Bake at 350 degrees (F) about 15 minutes, or until beginning to brown. Enjoy! --Betty :)