THE J.M. SMUCKER Co

Easy Wheat Biscuits

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	24	N/A

Ingredients

- 1 tsp (5 mL) granulated sugar
- 1 cup (250 mL) warm water
- 1 pkg (2 1/4 tsp / 11 mL) active dry yeast
- 1/2 cup (125 mL) wheat germ
- 1/4 cup (50 mL) lightly packed brown sugar
- 3/4 tsp (4 mL) salt
- 1 egg
- 3 tbsp (45 mL) butter, melted
- 1 1/2 cups (375 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

  Robin Hood® Best for Bread Whole Wheat Flour

- 1 1/2 cups (375 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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Directions

Step 1:

Preheat oven to 375ºF (190ºC).

Step 2:

Dissolve sugar in warm water in large mixer bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 3:

Add wheat germ, brown sugar, salt, egg, melted butter and whole wheat flour, beating until smooth, about 2 minutes.

Step 4:

Stir in just enough flour to make a dough that is easy to handle. Turn out onto floured board. Work gently into a smooth ball. Knead dough 5 minutes, or until no longer sticky.

Step 5:

Place dough in large greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel and let rise in a warm place (75-85ºF/24-29ºC) until doubled (75 to 90 minutes).

Step 6:

Punch down. Shape small portions of dough into 1 1/2" (3 cm) balls. (You should have 24 balls.)

Step 7:

Arrange balls in a circle in 2 well-greased 9" (1.5 L) round cake pans. Cover with tea towel and let rise until doubled (45 minutes).

Step 8:

Bake in preheated oven for 20 to 25 minutes or until golden. Cover tops with foil if becoming too brown. Let cool 5 minutes in pans, then remove to wire cooling racks.

Images

