



## SODALESS BISCUITS

Submitted by Kathy Farmer

Set in warm place to rise: 1 cup warm water, 1 pkt. yeast, 2 cups unbleached white flour.

When this is about doubled, add: 1/4 cup oil, 1 tsp. salt, 1 cup pastry wheat or white flour, 1 tsp. sugar, 1 Tbsp. wheat germ (optional).

Roll out to 3/4 inches thick. Cut with biscuit cutter and put on Pam-sprayed cookie sheet. Let rise 15 min. and then bake at 375 for 18-20 min. or until light brown. For a good shortcake use 3/4 cup oil and a little more sugar.