



*Nature*  
**HISTORY**  
*Discovery*

## Dutch Oven Recipes

# Biscuits

### **Ingredients:**

Pre-mixed baking mix, like Bisquick

Water

1/3 cup oil

**Instructions:** Mix Bisquick and water, following instructions on package. Lightly oil bottom of a 10-inch Dutch oven. Using a spoon, scoop up a biscuit-size amount of dough, and roll it in oil (that's what makes it brown). Put the biscuits in the oven, side by side. Put 8 charcoals under Dutch oven and 12 charcoals on top of lid. When the biscuits have raised and begin to look like biscuits, reduce the heat on the bottom by two charcoals and cook until the sides begin to pull away from the side of the oven. When this happens, remove the bottom heat and continue to cook on top until they are as brown and crusty on top as you like them to be — usually about 30 minutes.