

**Directions for use:**

Yield about 12 Biscuits each 3 inches across.

**NOTE\* DO NOT OVERMIX!**

1 Package **GLUTEN FREE BISCUIT MIX**

¾ to 1 Cup Water or Milk

Pre-heat oven to 425 Degrees F.

Grease or butter, cookie sheet, or paper line a pan.

Pour dry **GLUTEN FREE BISCUIT MIX** in a mixing

Bowl, add liquid and stir to only moisten dry ingredients. **DO NOT OVERMIX!**

Dust work surface with Corn Starch and roll biscuits to desired thickness. Cut with a 3" cutter, place on pan.

Brush lightly with Egg and Milk mixture for more color before placing in oven.

Bake, 20- 24 Minutes until slightly firm to touch.

**GLUTEN FREE  
BISCUIT MIX**



**ENDLESS MOUNTAIN  
MUFFIN MAN**

NET WEIGHT 15 OZS. [420 gr]

**INGREDIENTS :**

[Rice Flour, Corn Starch, Tapioca Flour, Vegetable Shortening [Soy Bean & Cotton seed Oil], Baking Powder, Xanthan Gum, Salt.

**NOTE:** This **GLUTEN FREE BISCUIT MIX** is only a base to which you will add additional liquid and solid ingredients. Consequently the Nutritional Analysis will vary based on the additional ingredients you chose to incorporate.

We certify that these statements are true and accurate to the best of our knowledge and ability.

**Contains Soy products**

Manufactured by;  
**JW International Corp.**  
221 JWI Corp. Road  
Gillett, PA 16925-8825

FOR MORE INFORMATION AND  
ADDITIONAL RECIPES, OR TO PLACE AN  
ORDER, CONTACT US AT;

[jack@jwincorp.com](mailto:jack@jwincorp.com)

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**OLD FASHIONED COBBLER**

Prepare Biscuit dough as per directions. Spoon ½ the dough into a greased [or Buttered] 8x8 inch square baking pan. Layer your choice of Fresh Seasonal Fruit [Apples, Peaches, or Berries] on top of the dough. Roll the other ½ of the dough into an 8x8 inch square and place over the fruit. Brush with an Egg and Milk mixture and sprinkle granulated sugar over surface. Bake as per directions. Serve warm with Vanilla Ice Cream.

Don't forget to invite me over to share this with you! Enjoy!

**SCONES**

Pour **GLUTEN FREE BISCUIT MIX** into a mixing bowl and add the following to the DRY mix;

½ Cup Blueberries

½ Cup Diced Walnuts

1 Teaspoon Nutmeg

Add Water or Milk as per directions and mix only to moisten all ingredients. **DO NOT OVERMIX!**

Dough should be lumpy. Place Scone Dough in an 8 inch round pan, or a pie pan will do nicely. Brush the top with an Egg & Milk mixture. You may sprinkle the scone with Granulated Sugar. Bake at 425 degrees until firm to the touch, about 20-24 minutes. Cut into wedges when cool.