Biscuits (Using Quick Mix)	Shopping List
L. Stir together until blended. Drop dough by spoonful's onto baking sheet. Bake in 450 degree oven for 10-12 minutes or until	3 c. All-purpose quick mix
olden brown.	3/4 c. milk or water
~Add 1/3 c. shredded cheese and chopped herbs to dough for a cheesy herb biscuit Pancakes (Using Quick 脏法)	
	Shopping List
Put all the ingredients in a bowl. Stir well and add more water if you want thinner pancakes.	1 c. basic quick mix
2. Pour a small amount of batter onto a hot greased griddle or skillet.	1/2 c. water
3. Cook slowly until the top is covered with bubbles.	1 egg, beaten
4. Turn and cook until second side is well browned. Continue with rest of batter.	
Coffee Cake (Using Quick Wix)	Shopping List
L. Preheat oven to 350 degree.	3 c. All-purpose quick mix
<ol> <li>Spray an 8" pan with cooking spray.</li> <li>Combine quick mix and sugar in medium bowl. Mix egg, milk and vanilla. Add to dry ingredients and stir to combine.</li> </ol>	1/3 c. sugar 1 egg
1. Prepare filling by mixing flour, brown sugar and cinnamon. Cut in butter till mixture is crumbly.	1 c. milk or water
<ul><li>5. Spread half of the cake batter in bottom of pan. Sprinkle filling over batter. Top with remaining batter.</li><li>6. Bake 40-50 minutes until toothpick comes out clean.</li></ul>	1 tsp. vanilla extract
	1/2 c. flour
	1/2 c. packed brown sugar
	1 tsp. cinnamon 1/4 c. butter or margarine
	Shopping List
1. Preheat the oven to 400 degrees.	1 c. all-purpose flour
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