7 Up Biscuits

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Camp Prep: 10 minutes
Cook Time: 20 minutes
Cool Time: 5 minutes

Ingredients

6 cups Bisquick Baking Mix
1.5 cup (12 oz) Sour Cream
1 can (12 oz) 7 Up
3/4 cup (1.5 sticks) Salted Butter

At Home Preparation:

1. Measure and put Bisquick Baking Mix in a Ziploc gallon bag
2. Cut ½ stick butter into tabs, put in Ziploc with full stick, label, and refrigerate.

At Campout Preparation:

1. Preheat 12” Dutch Oven and melt 1 stick butter.
2. Cut sour cream into the Bisquick Ziplock and mix thoroughly.
3. Add in 7 Up (don't be surprised when it fizzes a bit) and mix.
4. Squeeze mixed dough into Dutch oven, pat it down into an even thickness.
5. Put ½ stick butter tabs spread out on top of dough.
6. Bake 15-20 minutes until golden brown and knife comes out clean. 2/3 coals on top, 1/3 underneath.
7. Let cool 5-10 minutes and cut into individual servings.

Equipment

12” Dutch oven
Spatula
Knife
Trivet
Lid lifter