



## Whole Wheat Italian Biscuits

1½ cups all-purpose flour  
½ cup whole wheat flour  
3 teaspoons baking powder  
1 teaspoon salt  
6 tablespoons shortening  
¾ cup milk  
3 tablespoons margarine, melted  
¼ cup grated Parmesan cheese  
½ teaspoon Italian seasoning



1. Preheat oven to 425°F.
2. Combine dry ingredients. Cut in shortening until mixture resembles coarse cornmeal.
3. Add milk and stir until dough leaves side of bowl.
4. Turn dough onto a lightly floured board. Knead about 20 times or until just smooth. Shape into a ball.
5. Pat or roll lightly until ½" to ¾" thick. Cut out biscuits with a floured cutter.
6. Combine Parmesan cheese and Italian seasoning. Dip top of cut biscuit in melted margarine and then into Parmesan cheese mixture. Place biscuits on ungreased baking sheet.
7. Bake at 425°F for 12 to 15 minutes.