Light & Tender Biscuits

**1 cup all purpose four**

**2 tsp. baking powder**

**1/4 tsp. baking soda**

**1/4 tsp. salt. 2 T. sugar**

**1/2 cup lemon lime pop**

**¼ cup canola oil**

**Mix dry ingredients together in a mixing bowl.**

**In a separate bowl, mix together the pop and oil. Add this to the dry mixture- and blend just until everything is moistened.**

**Drop by even spoonfuls onto greased baking sheet making 8.**

**Bake at 450 for about 9-10 minutes. Don’t over-bake! Watch them. When they get a little golden on the top and the bottoms are light brown- take them out. Serve**