



## BAKING POWDER BISCUITS

- 2 Cups Flour
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/3 Cup Shortening
- 7/8 Cups Milk

## DIRECTIONS

1. Sift the flour then measure.
2. Resift with the salt and baking powder three times.
3. Add the shortening, cutting it in until the mixture resembles coarse meal.
4. Add the milk all at once and stir briskly with a fork until the dry ingredients are thoroughly dampened.
5. Do not stir once the dough stiffens.
6. Turn out onto a lightly floured surface.
7. Fold three or four times, quickly. Knead 8 to 10 times.
8. Roll or pat out to a thickness of 3/4 inch.
9. Cut with a biscuit cutter and place biscuits on a lightly greased baking sheet.
10. Place in a 450 degree oven for 10 to 15 minutes.