



BASIC BISCUIT DOUGH

- 2 Cups Flour
- 2 ½ Teaspoons Baking Powder
- 1 Teaspoon Salt
- 2 Teaspoons Sugar
- 5 Tablespoons Butter
- ¾ Cup Milk

DIRECTIONS

1. Sift dry ingredients together into a bowl.
2. Cut in the fat with a pastry bender.
3. Stir in just enough milk to make a smooth, soft dough.
4. Turn onto a lightly floured board, knead gently for about 1 minute.
5. Roll to ½ inch thick, cut with biscuit cutter.
6. Bake in a 450 degree oven for 12 to 15 minutes.