



## BACON BISCUITS

- 2 Cups Sifted Flour
- 2 1/2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1/4 Cup Shortening
- 3/4 Cup Milk
- 1/3 Cup Drained Cooked Bacon Pieces

## DIRECTIONS

1. Sift together the flour, baking powder and salt.
2. Cut in shortening until the mixture resembles coarse crumbs.
3. Stir in bacon.
4. Add milk slowly to make a soft dough.
5. Round up on a lightly floured board.
6. Knead lightly.
7. Roll to 1/2 inch thick.
8. Cut with a biscuit cutter.
9. Baked in a 450 degree oven for 10 to 12 minutes.
10. Brush with butter if desired.