



## HOT BAKING POWDER BISCUITS

- 2 Cups Sifted Flour
- 1 Tablespoon Sugar
- 4 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 3/4 Cup Shortening
- 3/4 Cup Milk

### DIRECTIONS

1. In a large bowl, sift together flour, sugar, baking powder and salt.
2. With a pastry blender cut in shortening until mixture is like coarse cornmeal.
3. Make a well in the center.
4. Pour in 1/2 cup milk.
5. With a fork, mix lightly and quickly.
6. Add enough additional milk to form a dough that is just moist enough to leaves the sides of the bowl and cling to the fork as a ball.
7. Turn onto a lightly floured surface.
8. Knead dough slightly, about 6 or 7 turns.
9. Roll out from center, lifting rolling pin as you near the edges.
10. Roll to 1/2 to 3/4 inch thickness.
11. With a floured 2 inch biscuit cutter, cut out biscuits using a straight motion.
12. Cut biscuits as close together as possible.
13. Between cuttings, dip cutter into flour.
14. Lift biscuits to a baking sheet.
15. Place about 1 inch apart.
16. Lightly press dough trimmings together, roll and cut as before.
17. With a pastry brush, brush the tops with milk or melted butter.
18. Bake in a 450 degree oven for 12 to 15 minutes.