



## BISCUIT DUMPLINGS

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

## DIRECTIONS

1. Sift flour, baking powder and salt together.
2. Cut in shortening.
3. Add milk.
4. Pat out 1/2 inch thick.
5. Cut into 1 inch squares.
6. Drop into boiling soup.
7. Cover and simmer 15 minutes.