

# Biscuits

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(7-8 biscuits)

1 cup flour

2 teaspoons baking powder

1/4 teaspoon salt

2 tablespoons shortening

6 tablespoons milk

mixing bowl

sifter

fork

measuring spoons

measuring cups

biscuit cutter, small cup or cookie cutters in geometric shapes

1. Measure and sift flour, salt, and baking powder into bowl.
2. Measure and add shortening.
3. Cut the shortening into the flour with a fork.
4. Make a hole in the mixture, and pour in milk.
5. Stir LIGHTLY until dough holds together. (Note: excessive handling will make the biscuits tough.)
6. Cover work area with waxed paper.
7. Turn dough out on lightly floured waxed paper.
8. Pat dough out until 1/2 inch thick.
9. Cut with biscuit cutter, cup or cookie cutters.
10. Bake at 450 degrees for 12-15 minutes.