

# Baking Powder Biscuits

450°F

12 min

12 Biscuits

Prep: 10 mins

- 2 cups all-purpose flour
- 1 Tablespoon sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup shortening
- 3/4 cup milk (1 cup for drop biscuits\*)

Heat oven to 450°F

- Mix flour, sugar, baking powder and salt in a medium bowl.
- Cut in shortening until it looks like fine crumbs
- Stir in milk until the dough leaves the sides of the bowl.
- Place dough on lightly floured surface, knead lightly 10 times. Roll or pat 1/2 inch thick. Cut with floured 2 inch round cutter (or cup). Place on ungreased cookie sheet about 1" apart for crusty sides, touching for soft sides.
- \* Bake for 10-12 minutes or until golden brown. Immediately remove from baking sheet. Serve warm

\* For drop biscuits:

Grease cookie sheet with shortening or line w/ parchment paper. Increase milk to 1 cup. Drop dough by 12 spoonfuls onto a cookie sheet