



Biscuit

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups all purpose flour - 3 tsp baking powder - 1/2 tsp salt - 4 tablespoons shortening
- 3/4 cup milk

Instructions

1. Sift Flour add baking powder and salt, and sift again. 2. Cut in shortening or butter. Rub in using hand until it form fine crumb. 3. Add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and lightly "knead" for 30 seconds, enough to shape. 4. Roll 1/2 inch thick and cut with 2 inch floured biscuit cutter. 5. Bake on ungreased sheet in a 400 degree oven for 12-15 minutes. Makes 12 biscuits.