



Baking Powder Biscuits

Fill their tummy with
Grandma's goodness

Heat oven to 450 degrees

Ingredients

- 1 cup shortening
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk

Directions

Cut shortening into flour, baking powder and salt with a pastry knife until mixture resembles peas.

Stir in milk just enough to form a ball.

Turn out onto a flour dusted surface, Knead lightly. Roll 3/4 inch thick. Cut with floured biscuit cutter, Brush with melted butter and sprinkle with sugar. Place on ungreased baking sheet, barely touching to keep the biscuits soft on the edges.

Bake until golden brown. 10-12 minutes.

Immediately serve.