Tips for Better Biscuits

The Tampa Tribune

Instructions

1. Use chilled butter, margarine, or shortening and a pastry blender or your fingertips to combine fat with dry ingredients.
2. Stir just until dry ingredients are moistened.
3. Avoid using too much flour and over-kneading the dough, as both will make biscuits tough.
4. Roll or pat dough to an even thickness, usually 1/2-inch.
5. Cut biscuits with a floured biscuit cutter using a straight downward motion. Avoid twisting the biscuit cutter.

BETTER BISCUITS **THE TAMPA TRIBUNE**

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Stir just until dry ingredients are moistened.

Too much flour and over-kneading dough will make biscuits tough.

Roll or pat dough to an even thickness, usually ½-inch.

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