Biscuits

(Split for serving)

Makes approximately 6 to 8 biscuits

Ingredients

- 1 cup flour, sifted
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2 Tbsp shortening
- 1/3 to 1/2 cup milk

Instructions

1. Preheat oven to 450°F. Lightly grease a baking sheet.
2. Sift together flour, baking powder, and salt into a large bowl.
3. Cut in shortening finely until mixture resembles fine crumbs - finer than coarse crumbs, with no visible pieces of shortening remaining.
4. Stir in milk gradually, adding just enough to form a soft, slightly sticky dough. Do not overmix.
5. Turn dough out onto a lightly floured surface and knead gently 8 to 10 times.
6. Pat or roll to approximately 1/2 inch thickness.
7. Cut into rounds with a floured biscuit cutter.
8. Place on prepared baking sheet with sides just touching for soft sides, or spaced apart for crispier sides.
9. Bake at 450°F for 10 to 12 minutes until risen and golden brown.
10. Split biscuits in half and serve warm.

Biscuits cut in ball

1 c. sifted flour.
1½ tsa Baking Power.
½ t. salt

Cut in finely 2 tablespoons shortening
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