

# Orange Biscuits

## Ingredients

- 2 cups sifted flour
- 2 tsp Calumet (baking powder)
- 1/2 tsp salt
- 2 Tbsp sugar
- 4 Tbsp shortening
- 1 tsp grated orange rind
- 2/3 cup milk (about)
- 12 cubes cut sugar
- 1/4 cup orange juice

## Instructions

1. Prepare as usual. Cut in orange rind after shortening.
2. Add milk until soft.
3. Roll 1/2 inch thick and cut small.
4. On top of each biscuit place 1/2 cube of sugar dipped in orange juice.
5. Bake in hot oven at 450°. Makes 24 biscuits.

## Orange Biscuits

4 tblep. shortening  
2 cups sifted flour. - 1 " grated orange r.  
2 tblep. Calumet -  $\frac{2}{3}$  cup milk (about)  
 $\frac{1}{2}$ " salt. - 12 cubes cut sugar  
2 tblep. sugar -  $\frac{1}{4}$  cup orange juice

Prepare as usual. cut in orange rind after shortening. add milk. until soft. Roll  $\frac{1}{2}$  in. cut small. on top of each biscuit place  $\frac{1}{2}$  cube of sugar dipped in orange juice. Bake in hot oven. 450 - makes 24 Biscuits!

