Tea Biscuits

Ingredients

- 1 cup flour
- 1/2 tsp salt
- 1 (3 oz) package cream cheese
- 1/2 cup butter

Instructions

1. Mix with fingers: flour, salt, cream cheese, and butter.
2. Shape and roll out to 1/4-inch thick.
3. Bake in hot oven at 425° for 15-20 minutes.
4. Makes 2 dozen small biscuits.

Tea - for any club.

Tea Biscuits — Nally Lunn
a molded salad
Brownstone - Front cake
Tea Lemon or Cream

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Tea Biscuits -

mix with fingers - 1 cup flour - ½ salt.
1 - 3-oz pck. cream cheese and ½ cup butter. shape
and roll out - ¼ - inch thick. Bake in hot oven - 425° F.
15 - 20 minutes. 2 doz. small -

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