



Tea Biscuits

Abby's Recipes

Ingredients You'll Need:

2 cups of all-purpose flour
1 tablespoon of baking powder
1 teaspoon of salt
1 tablespoon of white sugar
1/3 cup of shortening
1 cup of milk

Directions:

Preheat oven to 425 degrees F.

In a large bowl, whisk together the flour, baking powder, salt, and sugar. Cut in the shortening until the mixture resembles coarse meal. Gradually stir in milk until dough pulls away from the side of the bowl.

Turn out onto a floured surface, and knead 15 to 20 times. Pat or roll dough out to 1 inch thick. Cut biscuits with a large cutter or juice glass dipped in flour. Repeat until all dough is used. Brush off the excess flour, and place biscuits onto an ungreased baking sheet.

Bake for 13 to 15 minutes in the preheated oven, or until edges begin to brown.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Cannons At Dawn

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