

Very good

↑ Aunt Gladys' comment

Perfect Biscuit

- 2 cups flour
- $\frac{1}{2}$ tsp salt
- 4 tsp baking powder
- $\frac{1}{2}$ tsp cream of tartar
- 2 tsp sugar or more if necessary
- $\frac{1}{2}$ cup shortening
- $\frac{2}{3}$ cup milk

1) Sift 2 cups enriched flour, salt, baking powder, cream of tartar & sugar together. It's wise to sift 3 times.

2) Cut in shortening. Use blending fork & cut shortening in flour in coarse corn meal size.

3) Measure $\frac{2}{3}$ cup milk. Make a well in dry ingredients. Add almost all the milk. Stir just until dough follows fork around bowl. Now add the rest of the milk if necessary.

4) Flour board & cut with biscuit cutter. Lay next to each other so sides will not dry. Heat oven to 450°. Bake 12 to 15 min. (Watch close)

Don't knead anymore than you have to. Kneading makes them hard.

Recipe
by
Aunt
Gladys

CHIC

large
small
2 1/2
serv:

2. c
tsp.
tsp.
sp.
1.
1.
2.
2.
B.
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1 cup
1 1/2 cups pa
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