

Baking Powder Biscuits

Recipe by: Fannie Farmer, modified by the O'Connor clan

Servings: 6

Amount	Ingredient	Prep Notes
2 cups	flour	
1/2 teaspoons	salt	
4 teaspoons	baking powder	
1/2 teaspoon	cream of tartar	
2 tablespoons	sugar	
1/2 cup	butter	
2/3 cups	milk	

- preheat oven to 425°
- mix together dry ingredients in a large mixing bowl, then cut in the butter and combine until the consistency of fresh bread crumbs
- add the milk all at once and stir together just until the dough holds together. Knead the dough about fourteen times until no longer sticky
- form the dough into a square about half an inch thick, and cut into biscuits with a sharp knife
- place on cooking tray and cook for about 15 minutes, until puffy and lightly browned
- *note:* you can add a little bit more milk to make drop biscuits
- *note:* for softer biscuits, place them on the tray so that they're almost touching