

# Baking Powder Biscuits

## Ingredients

- 1/2 cup shortening
- 1 3/4 cup flour (all purpose)
- 2 1/2 tsps baking powder
- 3/4 tsp salt
- 3/4 cup milk

## Instructions

Heat oven to 450 degrees. Cut shortening into flour, baking powder, and salt. With pastry blender (to fine crumbs). Stir in milk. Turn dough on lightly floured surface, knead about 10 times, roll 1/2 inch thick. Cut with floured cutter. Place on ungreased cookie sheet, 1 inch apart. Bake 10 -12 minutes.

## Summary

**Yield:** 0

**Source:** Mirth Hunter

**Prep Time:** 20 minutes

**Category:** Breads

**Cuisine:** American

**Tags:** BISCUITS, milk