

# Grandma B's Tea Biscuits

## Description

2 cups flour  
3 teaspoons baking powder  
½ teaspoon salt  
1/3 cup margarine  
1 cup milk

Mix together first three ingredients. Blend in margarine. Make a hollow in the mixture and add milk. Mix until a soft dough is formed. Knead 10 seconds. Roll ½ inch thick, cut and place on baking sheet 1" apart (can be closer for pull aparts). Bake at 450 degrees for 12-15 minutes.

## Summary

**Yield:** 18

**Prep Time:** 30 minutes

**Category:** Breads

## Ingredients

## Instructions

## Notes

Baking Powder Biscuits (Rosemarie)

2 cups flour	4T butter
3t baking powder	2/3 cup milk
1t salt	

Sift together flour & baking powder & salt into mixing bowl

Cut in butter until coarse crumbs

Add milk all at once, stir quickly and gently to make a soft dough

Press together and Roll out ½ to ¾ inch thick

Cut out and place on ungreased baking sheet

Bake 450 F for 12 to 15 minutes