Baking Powder Biscuits

Description

Summary
Yield: 10
Prep Time: 20 minutes
Category: Breads

Ingredients
- 1/4 cup shortening
- 2 cups flour
- 1 tbsp sugar
- 3 tsps baking powder
- 1 tsp salt
- 3/4 cup milk

Instructions
Preheat oven to 450°.

Cut shortening into flour, sugar, baking powder, and salt with pastry blender until mixture resembles fine crumbs. Stir in just enough milk to dough leaves side of bowl and rounds up into a ball.

Turn dough onto lightly floured surface. Knead lightly 20 - 25 times, about 30 seconds. Roll or pat 1/2 inch thick. Cut with floured 2 1/2 inch biscuit cutter. Place on ungreased cookie sheet about 1 inch apart for crusty sides, touching for soft sides.

Bake 10-12 minutes. Immediately remove from sheet.

Notes
Buttermilk Buscuits:

Decrease baking powder to 2 teaspoons, add 1/4 teaspoons baking soda, and replacde milk with buttermilk.