



Gammy's House Recipes

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Basic Baking Powder Biscuits

Ingredients:

2 cups unbleached or whole wheat flour
2 tsp. baking powder
1 tsp. salt
1/4 cup shortening
milk

Directions:

Sift the dry ingredients together in mixing bowl. Add the shortening and mix it in with a fork, until pieces of the mixture are the size of small peas. Add milk until you have a moist, but not sticky dough. Turn out onto floured surface and knead lightly. Pat down to about half-an-inch thick. Cut the biscuits out of this. (I use a greased canning jar ring for this.) Place the biscuits on a greased cookie sheet touching each other in a rectangular pattern. Bake at 400° F for about 10 minutes or until the tops are lightly browned.

You may add 1/2 cup grated cheddar cheese for cheese biscuits, topping the biscuits with more grated cheese after they have risen in the oven for a crispy cheezie treat.

Served hot with butter and homemade jam, you can't beat these easy biscuits.