

HOMESTYLE BISCUITS

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup shortening
3/4 cup milk
About 1 extra cup of flour for tossing and rolling.

What to do:

1. Preheat oven to 450 degrees F
2. In a large bowl sift together flour, baking powder and salt. Cut in shortening with pastry blender or fork until mixture resembles coarse crumbs. About pea sized.
3. Pour milk into flour mixture while mixing with fork just until it is mixed well and dough pulls away from sides.
4. Turn dough onto a lightly floured surface and toss with flour until no longer sticky. Roll dough to about 1/2 inch and cut with floured cutter.
5. Place biscuits on baking sheet and bake for about 10 minutes or until golden brown.

**Optional: When it comes to rolling out biscuits they usually turn out just as thick and fluffy as the picture but some times they are flat! One way to prevent this and get nice fluffy biscuits is to layer.

As I said above I like to double this recipe and layer it. Once you have turned our dough out of the bowl and tossed with more flour to make it no longer sticky I then divide my dough into 4 balls. Roll each ball out to about 1/4 inch and then stack them with a light brush of water between each layer. This will make your dough about an inch high, now lightly, and I mean lightly, roll the combined layers out until the whole stack is between 1/2 and 3/4 inch thick. Cut and bake with the same instructions.**