

Baking Powder Biscuits

Nice with any soup

2 c flour,
4 ½ tsp baking power,
½ tsp salt,
3 tbsps shortening, butter, or lard and
1 c milk.

Cut shortening into dry ingredients using pastry blender, or fingers. Make a hollow in centre and slowly add milk. Stir vigorously until it comes into a ball Only 5 or 6 strokes with a spoon should be enough. Pat out on lightly floured counter. Cut.

Put in un-greased pan and bake in hot oven at 450 for 12 – 15 minutes.