

Baking Powder Biscuits

Baking Powder Seasoned Cheese Biscuits (MAKES 12)

Ingredients:

2 c. sifted flour

4 T. butter or shortening or 1/4c. shortening

½ tsp. salt

2tsp. baking powder

¼ tsp. parsley

¼ tsp. thyme

¼ tsp. rosemary

¼ c. shredded cheddar cheese

About ¾ c. milk

1. Sift flour once.
2. Re-measure flour, add baking powder and salt and **SIFT again**
3. Add spices to dry mixture
4. **Cut in** shortening or butter using a pastry blender
5. Add cheese and mix
6. Add milk gradually, stirring until soft dough is formed. Mix only until all is moistened.
7. Turn out onto slightly floured board and lightly "KNEAD" for 30 seconds, enough to shape. ITS IMPORTANT TO NOT OVERWORK THE DOUGH. Gently, fold it over rather than "KNEADING"
8. Roll dough to ½ inches thick and cut with a 2" floured biscuit cutter.
9. Bake on UNGREASED sheet in a 400-degree oven for 12-15.