

Baking Powder Biscuits

Baking Powder Seasoned Cheese Biscuits

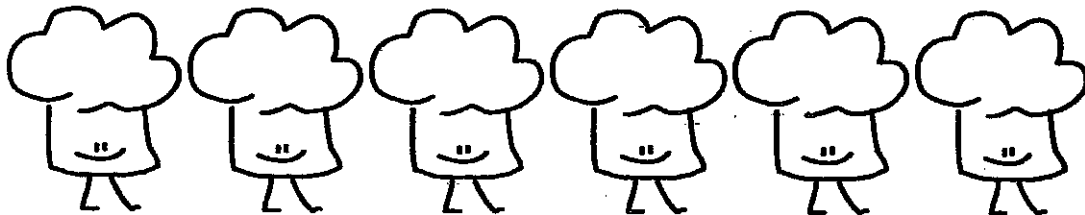
Ingredients:

2 cups sifted flour
2 tsp. baking powder
4 tablespoons butter or shortening (or ¼ c butter or shortening)
½ tsp. salt
¼ tsp. thyme
¼ tsp. parsley
¼ tsp. rosemary
¼ c. shredded cheddar cheese
about ¾ cup milk

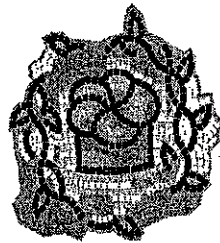
Sift flour once, measure, add baking powder and salt, and sift again. Add spices to dry mixture. Cut in shortening or butter, using a pastry blender. Add cheese and mix. Add milk gradually, stirring until soft dough is formed. Mix only until it's all moistened. Turn out on slightly floured board and lightly "knead" for 30 seconds, enough to shape. It's important not to overwork your biscuit dough. GENTLY fold it over rather than kneading, and then roll it out,

Roll 1/2 inch thick and cut with 2 inch floured biscuit cutter. Bake on ungreased sheet in a 400 degree oven for 12-15 minutes. Makes 12 biscuits.

BRUSH WITH MELTED BUTTER



BISCUITS



Preheat: 450°
Bake: 10-12 minutes
Yield: 10 biscuits

2 cups all-purpose flour
1 T. baking powder
2 tsp. sugar
½ tsp cream of tartar
¼ tsp. salt
½ cup shortening, margarine, or butter
2/3-cup milk

1. Heat oven to 450°
2. Sift together in a large mixing bowl:

2 cups flour
1 T. baking powder
2 tsp. sugar
½ tsp. cream of tartar
¼ tsp. salt

3. Cut in until mixture resembles coarse crumbs:

½ cup shortening,
margarine or butter

4. Make a well in the center of crumbs and add:

2/3 cup milk

5. Stir until forms a sticky dough.
6. On lightly floured surface, knead dough gently for 10-12 strokes.
7. Roll or pat dough to ½" thickness.
8. Cut with a 2 ½" biscuit cutter, dipping cutter into flour between cuts.
9. Transfer biscuits to a baking sheet.
10. Bake in a 450° oven for 10-12 minutes or till golden. Serve warm.