**BAKING POWDER BISCUITS**

Yield: 4 biscuits

250 ml sifted all-purpose flour

1 ml salt

30 ml shortening, butter or margarine

15ml sugar

90 ml milk

Method.

1. Combine flour and salt in a mixing bowl.

2. Cut in fat with two knives or rub in using fingers until consistency is like coarse breadcrumbs

3. Make a well in mixture; add milk.

4. Stir quickly with a knife just until dough follows fork around bowl.

5. Turn dough onto a lightly floured surface. (Dough should be soft.) Knead gently for 10-12 strokes.

6. Roll dough to ½” thick. Dip biscuit cutter in flour; cut dough straight down.

7. Place biscuits on an ungreased baking sheet and bake in an oven preheated to 425 degrees for 12-15 minutes.

8. Leave on a cooling rack covered with a tea towel until ready to use.

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