

# Drop Biscuits

(scratch)

## You Need:



1 cup  
flour



1/2 cup  
milk



1 tsp. + 1/2 tsp.  
baking powder



1/2 tsp. salt



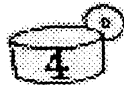
1/4 cup  
shortening



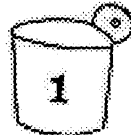
fork



pastry blender



1/4 cup dry  
measuring cup



1 cup dry  
measuring cup



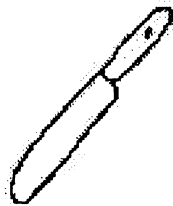
liquid  
measuring cup



1 teaspoon



1/2 teaspoon



metal spatula



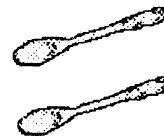
wooden spoon



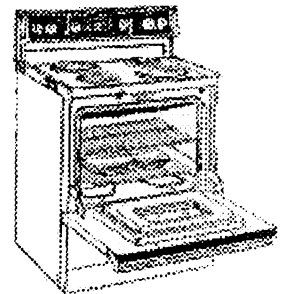
large bowl



cookie sheet

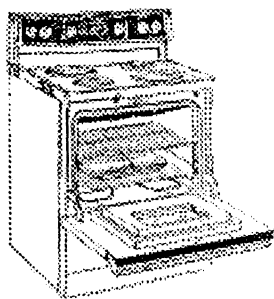


2 teaspoons



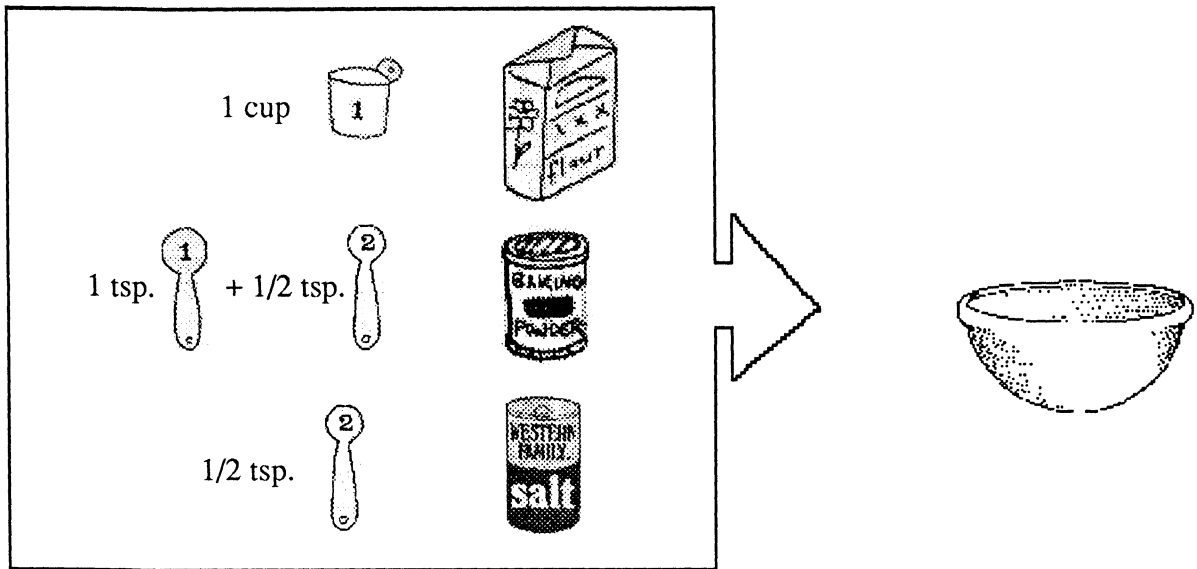
stove

1.



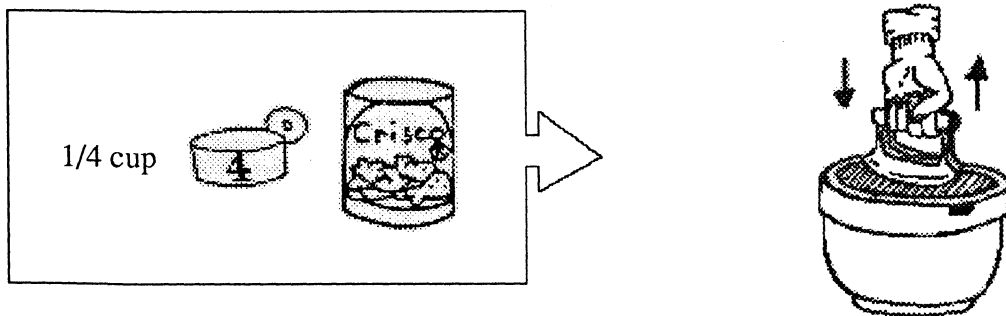
Preheat oven to 450°

2.



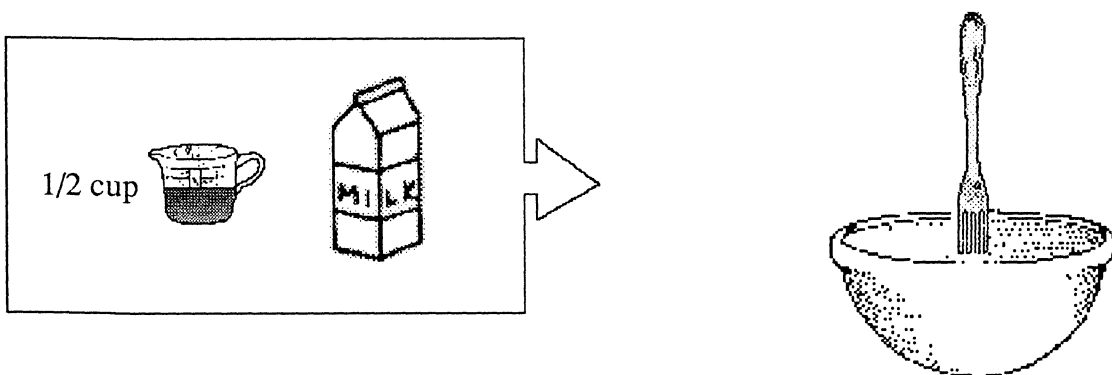
Measure and add 1 cup flour, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl.

3.



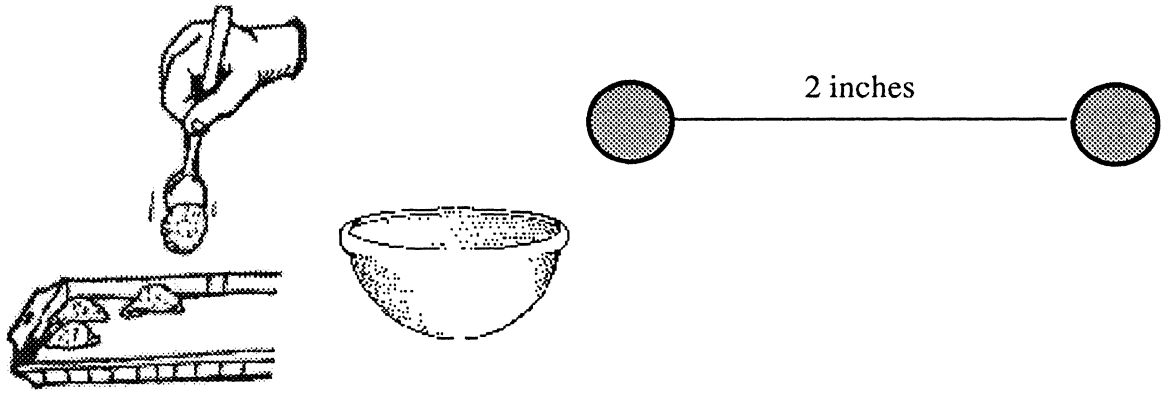
Measure and add 1/4 cup shortening to the dry ingredients. Using a pastry blender, cut in the shortening with the dry ingredients into a course-like mixture.

4.



Measure and add to bowl 1/2 cup milk. Stir with a fork until dough is mixed together and forms a ball.

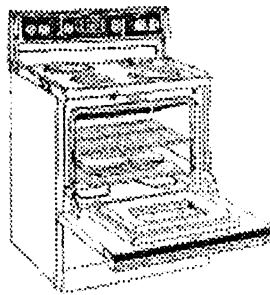
5.



Drop by spoonfuls on to ungreased cookies sheet 2 inches apart.

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6.



10 minutes



OFF



Bake for 10 minutes or until golden brown. Remove from oven. Turn stove OFF.

## DROP BISCUITS (SCRATCH)

### You Need:

1 cup flour  
1/2 cup milk  
1 tsp. + 1/2 tsp. baking powder  
1/4 cup shortening  
1/2 tsp. salt  
cookie sheet  
2 spoons  
fork  
bowl

1 cup liquid measuring cup  
1/4 cup dry measuring cup  
1 cup dry measuring cup  
pastry blender  
wooden spoon  
1 teaspoon  
1/2 teaspoon  
metal spatula

1. Preheat oven to 450<sup>o</sup>.
2. Measure and add 1 cup flour, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl.
3. Measure and add 1/4 cup shortening to the dry ingredients. Using a pastry blender, cut in the shortening with the dry ingredients into a coarse-like mixture.
4. Measure and add to bowl 1/2 cup milk. Stir with a fork until dough is mixed together and forms a ball.
5. Drop by spoonfuls onto ungreased cookie sheet two inches apart.
6. Bake for 10 minutes. Remove from oven. Turn oven OFF.