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

1.

Preheat oven to 450°.
Measure and add 1 cup flour, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl.

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.

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.

6. 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°

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.