Rolled Biscuits

(Scratch)

You Need:

1 cup flour
1/2 cup milk
1 tsp. + 1/2 tsp. baking powder
1/2 tsp. salt
3 Tb. shortening

flour
1 cup dry measuring cup
1 cup liquid measuring cup
1/2 teaspoon
1 teaspoon
1 Tablespoon

pastry blender
spatula
rubber spatula
metal spatula
fork
biscuit cutter
rolling pin

wooden spoon
bowl
cookie sheet
cutting board
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. Stir together.

3. Measure and add 3 Tb. 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. On a floured board, knead dough 8 - 10 times. Roll out with rolling pin until 3/8-inch thick.

6. Cut out with biscuit cutter. Place biscuits on ungreased cookie sheet.

7. Bake 8 - 10 minutes. Remove from oven. Turn stove OFF. Remove from pan.

Serve hot.
ROLLED BISCUITS
(FROM SCRATCH)

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1 cup flour
1/2 cup milk
1 tsp. + 1/2 tsp. baking powder
3 Tb. shortening
1/2 tsp. salt
flour
cookie sheet
cutting board
fork
metal spatula
biscuit cutter
Tablespoon

1 cup liquid measuring cup
bowl
1 cup dry measuring cup
pastry blender
wooden spoon
rolling pin
1 teaspoon
1/2 teaspoon
rubber spatula
stove
spatula

1. Preheat oven to 450\(^{\circ}\).

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

3. Measure and add 3 Tb. 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.

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