

Rolled Biscuits

(scratch)

You Need:



1 cup flour



1/2 cup milk



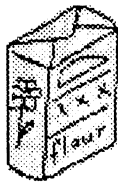
1 tsp. + 1/2 tsp.
baking powder



1/2 tsp. salt



3 Tb. shortening



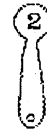
flour



1 cup dry
measuring cup



1 cup liquid
measuring cup



1/2 teaspoon



1 teaspoon



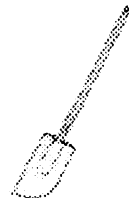
1 Tablespoon



pastry blender



spatula



rubber
spatula



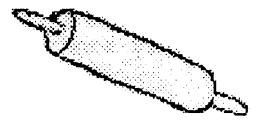
metal
spatula



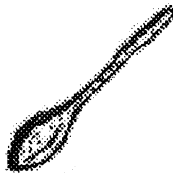
fork



biscuit
cutter



rolling pin



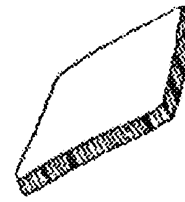
wooden spoon



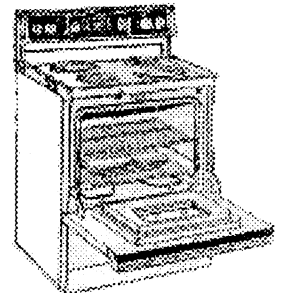
bowl



cookie sheet

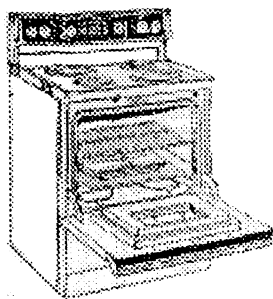


cutting board



stove

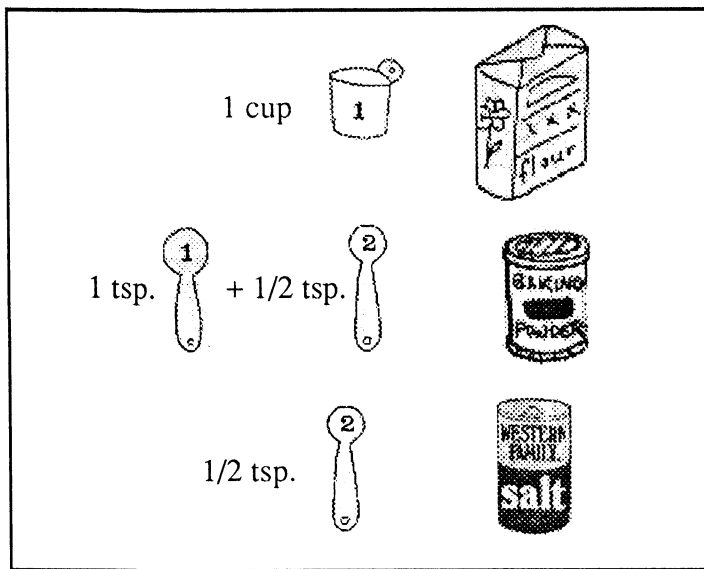
1.



450°

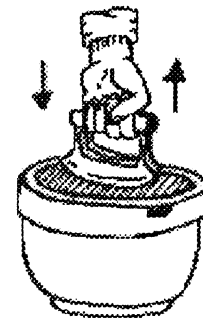
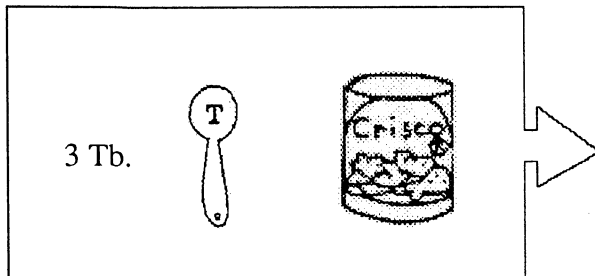
Preheat oven to 450°

2.



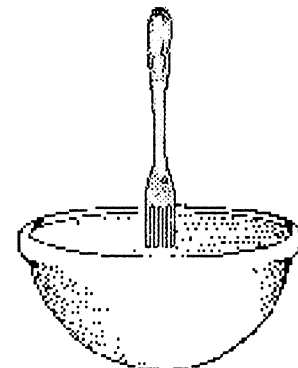
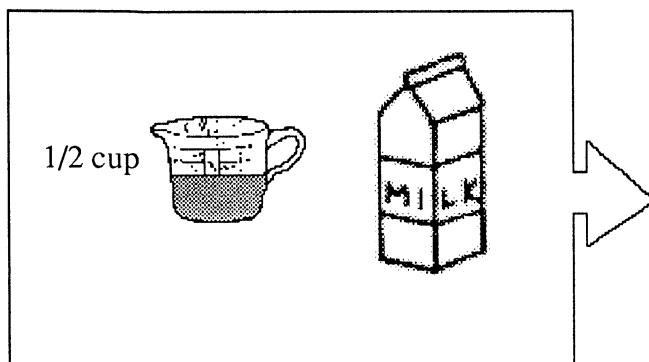
Measure and add 1 cup flour, 1 tsp. + 1/2 tsp. baking powder and 1/2 tsp. salt to a bowl. Stir together.

3.



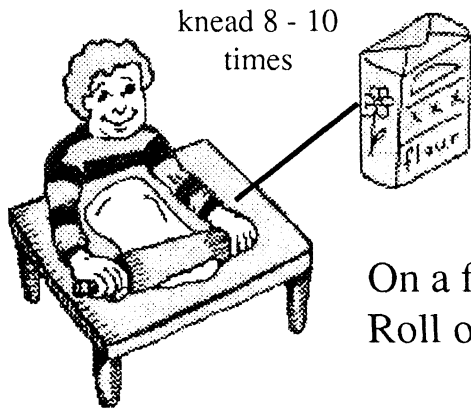
Measure and add 3 Tb. shortening to the dry ingredients. Using a pastry blender, cut-in the shortening with the dry ingredients into a course-like mixture.

4.



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

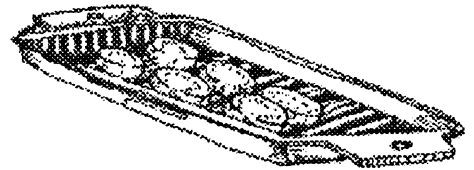
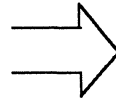
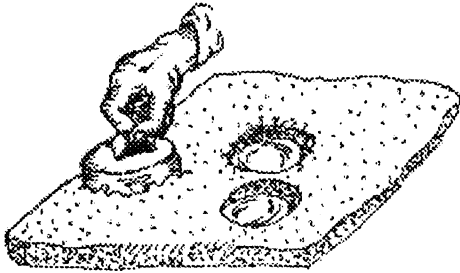
5.



3/8 inches

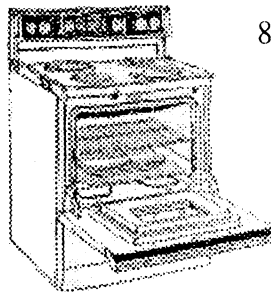
On a floured board, knead dough 8 - 10 times.
Roll out with rolling pin until 3/8-inch thick.

6.



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

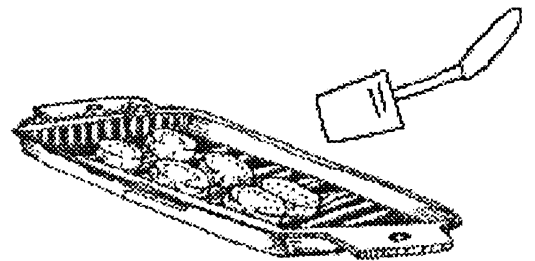
7.



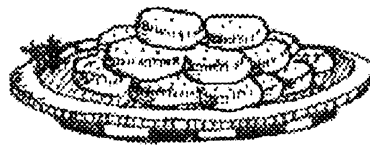
8 - 10 minutes



OFF



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



Serve hot.

ROLLED BISCUITS (FROM SCRATCH)

You Need:

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°
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.
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 oven OFF. Remove from pan. Serve hot.