

Never Fail Biscuits



There are literally hundreds of variations of biscuits recipes. Once you have a level of confidence with this basic recipe feel free to make your own variations.

2 cups all purpose flour sifted

4 tsp baking powder

1 tbl sugar

½ tsp salt

½ cup shortening

¾ cup milk or buttermilk (I've even used ½ & ½)

Pre heat oven to 425*

Sift and mix flour, baking powder, salt and sugar into mixing bowl.

Cut in or mix shortening with a fork until it looks like small crumbled pieces.

Add milk while stirring with a fork* until dough becomes soft and does not stick to the bowl any longer. You can also mix with your hands, it's a bit messier but fun.

Lightly flour a cutting board and place your mix on the board. Knead the mixture with your hands several times.

Roll out dough on the board with a rolling pin until ½ inch in thickness.

Cut into preferred size using, biscuit or cookie cutter. You can also use a glass.

Place cut outs on non-greased cookie sheet and bake for 12-15 minutes or until light golden brown on top.**

Depending on the size you cut, this recipe will make 12 or more biscuits.

*I've added an egg at this point on occasion, it works well.

** In the summer time I use these for Strawberry shortcake. Sprinkle a touch more sugar on the biscuits when they come out of the oven.