

## PERFECT BISCUITS

Preheat oven 450°

2 cups flour, sifted all purpose  
3 tsps. baking powder  
1 tsp. salt  
1/3 cup shortening  
3/4 cup milk, approximately

Sift flour with the baking powder and salt into a medium bowl.

Cut shortening into the flour mixture, with a pastry blender or with 2 knives (use scissor fashion), until this mixture looks like coarse cornmeal.

Make a well in the center, then pour in 2/3 cup milk all at once. Stir quickly around the bowl with a fork. If the mixture seems dry, add a little more milk to moisten just enough (but not wet) the dough so it will leave the side of the bowl & form a ball.

Now turn the dough out onto a lightly floured surface to knead. Gently pick up dough from side away from you; fold over toward you; press out lightly with the palm of your hand. Give the dough a 1/4 turn; repeat 10 times.

Now gently roll out the dough from the center to about a 1/2" to 3/4" thickness.

With a floured biscuit cutter, cut straight down into the dough, being careful not to twist the cutter.

Place on an ungreased cookie sheet and bake for 12 to 15 minutes.

Makes 8 biscuits about 2½" in size.