

## **Biscuits**

**2 C. All-purpose flour**

**4 tsp. Baking powder**

**1 Tbsp. Sugar**

**½ tsp. Salt**

**½ tsp. Cream of tartar**

**½ C. Shortening**

**2/3 C. Milk**

- 1. Preheat oven to 400.**
- 2. Stir together the flour, baking powder, sugar, salt and cream of tartar in a medium mixing bowl.**
- 3. Cut in the shortening.**
- 4. Stir in the milk quickly until the dough forms a ball.**
- 5. Turn dough onto lightly floured surface and knead gently 10 to 12 turns.**
- 6. Roll or pat dough to 1/2" thickness. Cut using floured biscuit cutter or kitchen glass.**
- 7. Bake on ungreased cookie sheet 8 to 10 minutes or until tops are golden.**