

Flaky Biscuits

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening
2/3 cup milk

Sift flour, baking powder and salt. Add shortening and work into the flour until it feels like coarse cornmeal. (If you like real flaky biscuits, increase the amount of shortening.)

Add milk and mix just enough to keep the dough together. Place dough on a floured bread board and knead for a few moments. Use a rolling pin to roll dough out to a half-inch thickness. Roll lightly. Cut with a biscuit cutter. Place on ungreased baking sheet and bake for 10 to 12 minutes at 450 degrees F.

Makes 12.

NOTE: These are delicious when served steaming hot with a combination of 1/3 melted butter, 1/3 honey and 1/3 molasses, all of which has been heated together.

Milk drop biscuits:

INGREDIENTS

2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons white sugar
1/2 teaspoon cream of tartar
1/4 teaspoon salt
1/2 cup melted butter
1 cup milk

DIRECTIONS

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, combine flour, baking powder, sugar, cream of tartar and salt. Stir in butter and milk just until moistened. Drop batter on a lightly greased cookie sheet by the tablespoon. Bake in preheated oven until golden on the edges, about 8 to 12 minutes. Serve warm.

I have Friends from England and from the first time I made these Scones **?was?** cried, must be the informality of spooning it on the pan rather than the rolled style. Good Luck