



HOMESTEAD BISCUITS

Prep: 10min | **Yields:** 18 (2 inch) biscuits

INGREDIENTS

- 2 cups Shawnee Best all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons shortening
- 3/4 to 1 cup milk

DIRECTIONS

1. Preheat oven to 450 °F.
2. Sift together flour, baking powder, salt; cut in shortening until like coarse crumbs.
3. Add milk and mix lightly to make a soft dough.
4. Knead lightly on floured surface and roll to 1/2 inch thickness.
5. Cut dough to desired size and place on lightly greased baking sheet or pan with sides touching.
6. Bake at 450 °F for 10-12 minutes.