



Never Fail Biscuits

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

These biscuits are a never fail recipe they're easy to make and everyone enjoys them

Ingredients

- - 2 cups all-purpose flour - ½ teaspoon salt - 4 teaspoons baking powder - ½ teaspoon cream of tartar - 2 teaspoons white sugar - ½ cup butter
- chilled and diced - ¾ cup milk

Instructions

1. Preheat oven to 450 degrees F (230 degrees C). In a large bowl
2. sift together dry ingredients. Cut in butter until mixture resembles coarse oatmeal. Make a well in the center of the dry mixture and pour in the milk. Stir until dough begins to pull together then turn out onto a lightly floured surface. Press dough together and then roll out until 3/4 inch thick. Cut into 2 inch round biscuits and place on an ungreased baking sheet. Bake in preheated oven for 10 minutes
3. or until golden.