



Grandma39s Baking Powder Biscuits

Jacob · 28/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

12

Description

This is my grandmothers biscuit recipe It is my alltime favorite and has a really good flavor to it Be sure not to roll out too thin you want high biscuits I usually just pat out the dough to the desired thickness usually 12 inch

Ingredients

— - 2 cups all-purpose flour - 2 tablespoons white sugar - 4 teaspoons baking powder - ½ teaspoon cream of tartar - ½ teaspoon salt - ½ cup vegetable shortening - 1 egg - ? cup milk

Instructions

1. Preheat an oven to 450 degrees F (230 degrees C). Sift flour
2. sugar
3. baking powder
4. cream of tartar
5. and salt into a bowl. Use a pastry cutter to chop vegetable shortening into the flour mixture until it resembles coarse crumbs. Whisk egg and milk together in a separate bowl and slowly add milk mixture to flour mixture
6. stirring as you pour
7. until dough is moistened and well-mixed. Drop dough by spoonfuls onto an ungreased baking sheet. Bake in the preheated oven until biscuits have risen and are golden brown
8. 10 to 12 minutes. Recipe Tip You can place the dough on a floured countertop and knead in more flour until it no longer sticks to your fingers. Pat out to the desired thickness. Cut with a biscuit cutter and transfer biscuits to an ungreased cookie sheet.