



Super Easy Shortcake Biscuits

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

12

Description

These shortcake biscuits have been in my husbands family for over 40 years It is the best sweet biscuit to have under your strawberries and cream

Ingredients

— - 2 ½ cups all-purpose flour - ½ cup white sugar - 3 teaspoons baking powder - 1 teaspoon salt - ½ cup shortening - 2 large eggs - 1 ½ cups milk

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 12-cup muffin tin. Mix flour
2. sugar
3. baking powder
4. and salt together in a bowl. Cut in shortening and mix to combine. Beat eggs in a separate bowl and mix in milk to combine. Add to the dry ingredients and mix until moistened. Pour batter evenly into each of the prepared muffin cups and transfer to the oven as quickly as possible. Bake in the preheated oven until golden brown
5. about 20 minutes.