

Simple Tea Biscuits

1. Preheat oven to 400 F
2. Combine
 - a. 1 cup flour
 - b. 2 tsp baking powder
 - c. $\frac{1}{4}$ tsp salt.
3. Cut in $\frac{1}{4}$ cup shortening until mixture has a fine crumb texture.
4. Stir in $\frac{3}{8}$ cup of milk (between $\frac{1}{3}$ and $\frac{1}{2}$ cup) to make a soft dough.
5. Knead 8 – 10 times and then roll out or pat out to a thickness of at least $\frac{1}{2}$ inch.
6. Cut in rounds with a cutter. Place on cookie sheet, and allow to rest a few minutes. (You may wish to brush tops with milk)
7. Bake 12 – 15 minutes. (Tops should be golden brown)