

Great recipe, light and fluffy! The kids loved them. Measuring and mixing them is a snap, they don't take more than 10 minutes to make and 15 minutes to bake, and you can easily make double the amount and freeze any that you aren't going to use right away.

### Baking Powder Biscuits

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 4 teaspoons baking powder
- 1/2 teaspoon cream of tartar
- 1 1/2 tablespoons sugar
- 1/2 cup (1 stick) butter, or 1/2 cup vegetable shortening
- 2/3 cup milk

The texture of the biscuits should be light and tender. The dough should be minimally stirred and kneaded to ensure a flaky crumb.

1. Preheat oven to 425 degrees F. Lightly grease two 8-inch round cake pans.
2. In a medium bowl, mix the flour, salt, baking powder, cream of tartar, and sugar. Cut the butter into the flour with two knives held together or a pastry blender until the mixture resembles coarse cornmeal. Make a well in the center of the flour mixture. Add the milk all at once and stir quickly and lightly with a fork for 30 seconds, just till the dough forms a ball around it.

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If you run out of yeast and need it to make biscuits, try using a teaspoon of baking soda and an equal amount of vitamin C. The results will be the same, since a similar chemical reaction occurs.

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3. Turn the dough onto a lightly

floured surface and knead 14 times. Pat to a 1/2 inch thickness. Cut into

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rounds with a 2 inch cookie cutter. (An empty 6 ounce tomato paste can also works well.)

4. Place touching each other in the prepared cake pans, about 9 rounds of dough per pan. Bake 15-18 minutes, or until golden brown. Serve warm.