

Baking Powder Biscuits



Ingredients

10 Large Biscuits

3 Cups Flour
2 Tbsp Baking Powder
½ tsp Salt
½ Cup Shortening
1 Cup & 2 Tbsp Cool Water
4 Tbsp Powdered Buttermilk

20 Large Biscuits

6 Cups Flour
4 Tbsp Baking Powder
1 tsp Salt
1 Cup Shortening
2 ¼ Cups Cool Water
½ Cup Powdered Buttermilk

Directions

Preheat oven to 450°F. Stir together flour, baking powder, salt and powdered buttermilk. Add shortening and rub in with fingers to resemble crumbs. Make a well in center and add cool water. Mix until soft dough forms (Add flour if needed). Turn dough onto floured surface and knead a few times until smooth. Roll out to ½ inch thickness. Cut with large biscuit cutter. Place biscuits on baking pan. Bake for 10-15 minutes until golden brown. Brush with a little melted butter. Serve warm.

Notes

Option - Use milk in place of water and omit powdered buttermilk. To make 1 Cup of substitute buttermilk - place 1 Tbsp vinegar or lemon juice in a cup measurer and top off with milk.

