BISCUITS

Ingredients:

2 cups flour 4 tsp baking powder 3 tsp sugar 1/2 tsp salt 1/2 c butter shortening 1 egg 2/3 cup milk

Directions:

In a mixer, combine the flour, baking powder, sugar, and salt. Add in shortening and mix until the mixture resembles coarse crumbs. Add egg and milk; stir into dry ingredients just until moistened. Kneed 4-5 times. Turn onto a well-floured surface.

Pat with floured fingers into 3/4-in. thickness; cut with a floured 2-1/2-in. biscuit cutter - or an upside down cup :)

Place on a lightly greased baking sheet. Bake at 400 degrees F for 10-12 minutes or until golden brown. Serve warm.

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SERVES 6