

Bread/Biscuits

A: 1C flour
1/2t salt
2t baking powder
B: 4T butter
C: ~1/3C milk

1. Preheat oven to 425F. Mix (A).
2. Cut (B) into mixture.
3. Add enough of (C) to make a firm dough.
4. Roll out, folding over at least 5 times. Cut into disks about 1/3" thick, put on greased pan, and bake at 425F about 10 minutes until golden.



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From the kitchen of David and Jennifer Deaven