



4-H Biscuits

A 4-H Bread Baking Recipe

Enjoy traditional 4-H biscuits with this quick and easy recipe.

Ingredients

- 2 cups self-rising flour
- ¼ cup shortening
- 2/3 to ¾ cup milk



Directions

Preheat Oven: 400 F. Measure and place pre-sifted flour into a large bowl. Make a well in the center of the flour and add the shortening. Cut flour with a pastry blender or two forks, until well blended. (It should look like peas). Next, add milk and mix. Gather dough into a ball and place on a lightly floured board. Knead about seven times. (over- kneading will make your biscuits tough). Pat or roll dough onto cutting board to ½ inch thickness. Cut and bake for 10-12 minutes or until golden brown. For crusty sides place biscuits 1 inch apart on ungreased baking pan. For soft sides, place biscuits close together.

Recipe yields-10 to 12 standard biscuits

