## 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
- $1 / 4$ cup shortening
- $2 / 3$ to $3 / 4$ 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 $1 / 2$ 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


Programs in agriculture and natural resources, 4-H youth development, family and consumer sciences, and resource development. University of Tennessee Institute of Agriculture, U.S. Department of Agriculture and county governments cooperating. UT Extension provides equal opportunities in programs and employment.

