



Cindy's Biscuits

- *2 c. flour*
- *4 t. baking powder*
- *1/2 t. salt*
- *2 T. butter*
- *1 c. milk*

Preheat oven to 450 degrees. Line baking sheet with parchment.

- 1. Mix flour, baking powder and salt into a bowl. With a pastry blender, cut in the butter until it is in peas-sized pieces in the flour.*
- 2. Stir in milk until dough starts coming together.*
- 3. Generously flour a board and press out the dough. Fold the dough in half, press out again and fold in half once more. Use a rolling pin and roll out to 1/2 " thickness. Cut out biscuits with a cutter or overturned glass. Place on baking sheet.*
- 4. Bake until golden and raised, about 12 minutes.*