

Tea Biscuits

- 2 c. flour
- 4 sp. baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ c. shortening (Crisco)
- $\frac{2}{3}$ c. milk

1. oven - 450
2. sift together flour, baking powder & salt
3. cut shortening in
4. add milk; mix with fork only until soft dough is formed.
5. Turn to lightly floured board &

Knead 20 times pat dough gently
until $\frac{3}{4}$ " thick

6. Cut $\bar{c}$ floured basuit cutter.

7. Bake 12-15 min. 1 ltgly floured
baking sheet.