

# Easiest, Best Biscuits

*Susan Waugh*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*2 cups flour*  
*4 teaspoons baking powder*  
*4 tablespoons butter*  
*3/4 cup whole milk*

Preheat the oven to 375 degrees.

In a bowl, combine the flour and baking powder.

Cut the butter into the dry ingredients until only small lumps remain.

Add the milk and blend quickly.

Turn out onto a floured board. Cut into biscuits.  
Place the biscuits on a greased cookie sheet.

Bake for about 10 minutes.

Serve hot.

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Per Serving (excluding unknown items): 1439 Calories; 55g Fat (34.2% calories from fat); 32g Protein; 204g Carbohydrate; 7g Dietary Fiber; 149mg Cholesterol; 2513mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1/2 Non-Fat Milk; 10 1/2 Fat; 1/2 Other Carbohydrates.