

Melt in Your Mouth Biscuits

*Ruby Viebrock - Cole Camp, MO
Treasure Classics - National LP Gas Association - 1985*

Yield: 15 to 16 biscuits

*2 cups sifted flour
4 cups baking powder
1/2 teaspoon cream of tartar
1/2 teaspoon salt
2 tablespoons sugar
1/2 cup shortening
1 egg
2/3 cup milk*

Preparation Time: 10 minutes

Bake Time: 15 minutes

Preheat the oven to 450 degrees.

In a bowl, sift the flour, baking powder, cream of tartar, salt and sugar. Cut in the shortening until the mixture resembles coarse meal.

Pour the milk in slowly. Add the egg and stir well.

Knead five or six times on a lightly floured board. Pat or roll to 1/2 inch thick. Cut into biscuits with a floured cutter. Place on a baking sheet.

Bake for 10 to 15 minutes.

Per Serving (excluding unknown items): 2483 Calories; 115g Fat (36.2% calories from fat); 35g Protein; 420g Carbohydrate; 6g Dietary Fiber; 234mg Cholesterol; 94838mg Sodium. Exchanges: 11 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 22 Fat; 17 Other Carbohydrates.