Biscuits

by Ryan and Amity Heyborne

When Dad was tucking me (Amity) in for the night, I would often ask him what we were having for breakfast the next day. If he asked me, “what would you like to have?” I usually made a point of requesting his biscuits. It was something to look forward to.

Ingredients

- 2 c. flour (add a little whole wheat!!)
- 4 tsp. baking powder
- ½ tsp salt
- ½ tsp cream of tartar
- 2 tsp sugar
- ½ c. margarine
- 2/3 c. milk

Method

1. Mix dry ingredients, cut in margarine until coarse crumbles.
2. Add milk in a well and stir with fork.
3. Knead on floured surface 10 times, cut with biscuit cutter.
4. Bake on ungreased baking sheet at 450 degrees for 10-12 minutes.
5. (For shortcakes, substitute 1 egg for tartar and use ½ c. milk)