Biscuits

Makes 12 biscuits

Ingredients:
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1/4 cup shortening (choose one that is trans fat free)
- 3/4 cup skim milk

Directions:
1. Preheat oven to 450°F.
2. Measure flour, baking powder, and salt into a large mixing bowl. Stir to combine ingredients.
3. With a pastry cutter or two knives, cut shortening into flour mixture until it resembles fine crumbs.
4. Stir in milk.
5. Turn dough onto a lightly floured surface.
6. Knead gently about 10 times to make a soft, cohesive dough.
7. Pat or roll dough into a circle about 1/2 inch thick.
8. Cut with a 2-inch round cutter dipped in flour.
9. Place biscuits about 1 inch apart on an ungreased baking sheet.
10. Bake 10 to 12 minutes, until golden brown.

Source: Cooking Up Fun! Muffins & More - Cornell University Cooperative Extension

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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