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# Basic Biscuits

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This is a basic biscuit recipe with baking powder used as the leavening. They're easy to make and go with almost any meal.

By lenihan5

**Prep:** 15 mins

**Cook:** 10 mins

**Total:** 25 mins

**Servings:** 10

**Yield:** 8 to 12 biscuits



## Ingredients

2 cups all-purpose flour

1 tablespoon baking powder

½ teaspoon salt

½ cup shortening

¾ cup milk

## Directions

**Step 1**

Preheat oven to 450 degrees F (230 degrees C).

**Step 2**

In a large mixing bowl sift together flour, baking powder and salt. Cut in shortening with fork or pastry blender until mixture resembles coarse crumbs.

**Step 3**

Pour milk into flour mixture while stirring with a fork. Mix in milk until dough is soft, moist and pulls away from the side of the bowl.

**Step 4**

Turn dough out onto a lightly floured surface and toss with flour until no longer sticky. Roll dough out into a 1/2 inch thick sheet and cut with a floured biscuit or cookie cutter. Press together unused dough and repeat rolling and cutting procedure.

**Step 5**

Place biscuits on ungreased baking sheets and bake in preheated oven until golden brown, about 10 minutes.

## Nutrition Facts

**Per Serving:** 191 calories; protein 3.2g; carbohydrates 20.2g; fat 10.9g; cholesterol 1.5mg; sodium 225mg.

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