

A warm biscuit or two complements a bowl of soup perfectly. This recipe can easily be doubled. They really only keep for about 24 hours, so if you're not going to eat them all, don't make extra!

Baking Powder Biscuits

About 12

Ingredients:

2 c flour

1 T sugar

1 T baking powder

1 t salt

½ c butter

¾ c milk

Optional: stir in 3 oz (85 gr) of grated cheddar cheese to the flour/butter mixture before adding in the milk.

Directions:

Preheat oven to 425°

Combine dry ingredients in a bowl. Whisk together thoroughly.

Cut butter into cubes, and cut into the dry mixture until the butter is in small pieces (pea size) throughout.

Adding a bit at a time, stir in milk with a fork until you have firm dough.

I usually gently knead in the last flour with my hands. Once you've got the dough out of the bowl you can easily knead in the very last bit of flour.

Roll out on a floured surface until ½" – ¾" thick.

Trim off sides, cut remaining dough into even "squares/rectangles" about 2½" square. Roll out dough trimmings and make a couple more. Or, you can use a 2-3" round cutter dipped in flour.

Essentials: Don't overwork your dough or it will become tough. Cut sides will rise further than uncut sides. When using a cutter, don't twist as that will compact the biscuit sides and they won't rise as well.

Place at least an inch apart on a parchment lined baking sheet. A plain baking sheet works fairly well, and you needn't grease it as there's enough fat in the biscuits that it prevents them from sticking too much.

Bake at 425° for 10-12 minutes until lightly browned.

Both the plain and the cheese version are amazing when drizzled with a bit of honey.