

# Fluffy Biscuits

SUBMITTED BY: **Nancy Horsburgh**

"If you're looking for a flaky basic biscuit, this recipe is the best. These golden-brown rolls bake up tall, light and tender. Their mild flavor tastes even better when the warm biscuits are spread with butter or jam. -Nancy Horsburgh, Everett, Ontario"

RECIPE RATING:



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PREP TIME **20 Min**

COOK TIME **10 Min**

READY IN **30 Min**

## INGREDIENTS

2 cups all-purpose flour  
4 teaspoons baking powder  
3 teaspoons sugar  
1/2 teaspoon salt  
1/2 cup shortening  
1 egg  
2/3 cup milk



## DIRECTIONS

In a small bowl, combine the flour, baking powder, sugar and salt. Cut in shortening until the mixture resembles coarse crumbs. Beat egg with milk; stir into dry ingredients just until moistened.

Turn onto a well-floured surface; knead 20 times. Roll to 3/4-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. Place on a lightly greased baking sheet. Bake at 450 degrees F for 8-10 minutes or until golden brown. Serve warm. 12 biscuits.

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## LIGHT-N-FLUFFY BISCUITS

2 c. unbleached flour  
4 tsp. baking powder  
1/2 tsp. cream of tartar  
2 tsp. honey  
1 stick butter  
2/3 c. milk

Sift dry ingredients, cut in shortening. Mix milk and honey, add to other ingredients and knead lightly. Roll or pat to 3/4" thickness and cut. Place on greased baking sheet and bake for 10 to 15 minutes at 450 degrees.