

## Basic Biscuit Mix (about 10 biscuits)

### Ingredients:

- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup shortening powder
- 1/2 cup powdered milk
- 1 teaspoon cream of tartar
- 1 tablespoon sugar
- 1 cup plus 1 teaspoon water

1. Mix all dry ingredients together.
2. Add water a little at a time until the dough is moist and clings together.
3. Flour the countertop.
4. Form a ball with the dough and put dough onto the countertop.
5. Roll out to 1/2 inch thickness.
6. Using a round biscuit or cookie cutter, cut out biscuits and place on an un-greased cookie sheet. Bake at 450° F for 10-12 minutes. Watch these biscuits and as they start to turn brown on top, they are done.