

## Whole Wheat Biscuits

### Ingredients:

- 1/2 cup powdered milk
- 4 cups whole wheat flour (or half white flour and half wheat flour)
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/2 cup shortening or hard butter
- 3 1/2 cups whole wheat flour
- 1 1/2 cups water

Mix all of the dry ingredients together. Add the shortening or butter and cut it in with a knife or pastry cutter until the mixture becomes crumbly. It will look like little round pea sized shapes of dough. Add the milk into a hole in the middle of the flour and butter mixture. Stir it enough to moisten all the dry ingredients. Flour the counter tops and knead the dough until it sticks together. Do not over mix the dough. Roll it out to about 1/2 inch thick and cut it with the lid of a glass or a round cookie cutter. Bake on the top rack of a preheated 400° oven for 10-12 minutes or until golden brown.