

Big Daddy Biscuits

Single		Multiple	
2	Cup	4	Cup
1	Tbsp	2	Tbsp
1	Tsp.	2	Tsp.
1	Tbsp	2	Tbsp
1/3	Cup	2/3	Cup
1	Cup	2	Cup

All Purpose Flour

Baking Powder

Salt

White Sugar

Shortening (Alt. Butter). Make sure it is cold.

Milk

☐ Preheat oven to 425 F (220 C)

☐ In a large bowl, whisk together the flour, baking powder, salt, and sugar. Cut in the shortening until the mixture resembles coarse meal. Gradually stir in milk until dough pulls away from the side of the bowl.

☐ Turn out onto a floured surface, and knead 15 to 20 times. Pat or roll dough out to 1 inch thick. Cut biscuits with a large cutter or juice glass dipped in flour. Repeat until all dough is used. Brush off the excess flour, and place biscuits onto an ungreased baking sheet.

☐ Bake for 13 to 15 minutes in the preheated oven, or until edges begin to brown.

Yield: Single: 6, Multiple: 12

Comments: 1) Don't over mix the dough once you add the milk and only pat together (no real "kneading" or they will be tough).

2) only add the amount of milk you actually need. Depending on the other ingredients, more or less may be required to get a good consistency.

3) make sure the shortening or butter is cold.

4) can brush with melted butter before and/or after baking for added softness and flavor

5) place close together when baking if softer biscuits are desired.