



## Old Fashioned Biscuits

### Ingredients:

- 2 c. all-purpose flour
- 2 1/2 tsp. Clabber Girl Baking Powder
- 1/2 tsp. salt
- 1/3 c. shortening
- 3/4 c. milk
- 1 Tbsp. soft margarine or butter

### Directions:

1. In a medium mixing bowl stir together flour, Clabber Girl Baking Powder, and salt. Using a pastry blender, cut in shortening till mixture resembles coarse crumbs.
2. Make a well in the center of the flour mixture. Add the milk all at once. Using a fork, stir just till moistened and dough pulls away from the sides of the bowl (dough will be sticky).
3. On a floured surface, lightly knead dough with floured hands for 30 seconds or till nearly smooth. Lightly roll dough to 3/4-inch thickness. Cut dough with a 2 1/2-inch biscuit cutter, dipping cutter into flour between cuts.
4. Place biscuits close together on a lightly greased baking sheet. Brush tops with soft margarine. Bake in a 475 degree F. oven for 11 to 15 minutes or till golden brown.

Makes 8-10 biscuits.

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## Let's Get Started Baking

**Activity:** Baking old fashioned biscuits

**Lesson:** Baking basics

### Additional Activities:

1. Demonstrate making the Biscuits to the class, showing how much liquid to add to achieve the desired consistency of dough for drop biscuits and rolled biscuits.
2. After the demonstration, have students review the recipes for Clabber Girl Baking Powder Biscuits.
3. On lab day, assign some lab units to prepare rolled biscuits and the other units to prepare drop biscuits.
4. Supervise baking and clean-up.
5. Compare the two types of biscuits and the textures of the dough. Discuss the types of entrées that could be prepared to serve with biscuits.
6. For advanced classes, discuss the types of flavorings that could be added to the biscuits (cheese, cornmeal, buttermilk, herbs, etc.), and how the recipe would be altered for the addition of other ingredients.

### Add-in Ideas:

Almonds & Dried Cherries-1/2 c. of each

Buttermilk-substitute buttermilk for milk

Bacon & Gruyère-3 slices bacon, 2/3 c. cheese

Cheddar & Chive - 2/3 c. cheese, 1 1/2 Tbsp. chives

Maple & Pecan - 1/4 c. maple syrup, 1/4 c. sugar, 3/4 c. pecans

Family Fun Activities

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