

Biscuits

- 7/8 cup flour per serving
- 1/8 teaspoon salt per serving
- 1 teaspoon baking powder per serving
- 2 tablespoons butter, room temperature, per serving
- 1/2 cup milk, buttermilk and/or light cream per serving

Preheat the oven to 425 degrees Fahrenheit.

Mix flour, salt and baking powder.

Cut in butter with hands.

Add milk, buttermilk and/or light cream, and stir with a fork.

Drop about two fist-sized lumps of dough per serving on an ungreased baking sheet.

Cook until golden brown. About 12-20 minutes.

Serve immediately.

Preparation time: 30 minutes

– [Subscriptions \(1\)](#)

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