



Always baked from scratch with a lot of love.

Baking Powder Biscuits



My Mom used to baking powder biscuits all the time when I was growing up. I never got tired of them. They are still one of my favorite things to eat. Hot and fresh out of the oven, with the butter melting as you spread it on. And, if there are any leftover they are perfect with jam for breakfast the next day. Enjoy.

Makes 12 high biscuits*
Uses a food processor

Ingredients

2 cups all-purpose flour
1 TBSP baking powder
½ tsp. salt
¼ cup butter, chilled, but in 3 pieces
2/3 cup milk

Directions

Preheat oven to 350 degrees. Position knife blade in bowl; add flour, baking powder, salt and butter. Process until particles are fine, about 15 seconds.

With processor running add milk, all at once, through food chute. Process until dough forms into a ball, about 7 seconds. Dough will be slightly sticky. Knead 10 times on floured surface. Pat or roll out to ½ to ¾ inch thickness. Cut into 2" rounds (I don't cut into rounds, I just cut squares with my knife). Place close together on parchment lined baking sheet and bake until golden, about 15 minutes.

* I usually double this recipe so I can roll the dough to the ¾ thickness. I get a few extra biscuits and they are super high. But doubling is not necessary to get a really nice biscuit.