

Sky-High Biscuits



Preparation time: 15 min.

Baking time: 12 to 15 min.

Oven temperature: 450°F

Flaky and golden, these biscuits have pleased diners since pioneer days. They are quick and easy to make and so much better than those in a can. You can make and shape them ahead; bake and serve hot from the oven.

For about 20 biscuits you will need:

- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 4½ tsp. baking powder
- 2 Tbsp. sugar
- ½ tsp. salt
- ¾ tsp. cream of tartar
- ¾ cup butter or margarine
- 1 egg, beaten
- 1 cup milk

Tips: To lower fat content, use skim milk. To lower salt content, eliminate the salt.

Preparation:

- 1** In a bowl combine the flours, baking powder, sugar, salt and cream of tartar.
- 2** Cut in butter until mixture resembles coarse cornmeal.
- 3** Add egg and milk, stirring quickly and briefly. Knead lightly on floured board.
- 4** Roll or pat gently to 1-inch thickness. Cut into 1- to 2-inch biscuits. Place in a greased 10-inch iron skillet or on a 9-inch square pan. For crusty biscuits, separate on a cookie sheet.
- 5** Bake at 450°F for 12 to 15 min.

Good served with: Crisp bacon and eggs in place of toast for breakfast. They are also tasty, split, spread with mustard and thinly sliced cold turkey and cheese.

**QUICK &
TASTY**