

Ingredients

- 2 cups flour
- 1 tablespoon baking powder
- 1 tablespoon salt
- 1 tablespoon sugar
- ¼ cup butter
- 1 cup milk

Supplies

- Baking pan
- Biscuit cutter or floured glass
- Rolling pin

Prep time: 15 minutes

Total time: 30 minutes

Servings: 12 large biscuits

Directions

1. Preheat oven to 450 degrees.
2. Mix flour, baking powder, salt, and sugar in a large bowl.
3. Cut in the butter until you reach a cornmeal consistency.
4. Slowly stir in milk until dough pulls away from sides of the bowl.
5. Knead dough on a floured surface. Roll out to 1 inch thick.
6. Cut with a cutter, or floured glass, and place on baking sheet.
7. Bake for 10 to 12 minutes or until edges begin to brown.
8. Serve with butter, jam, or fruit and cream.

