



# Baking Powder Biscuits

- Flour 375 ml (250ml+125ml)
- Baking powder 15ml
- Salt 2ml
- Sugar 30ml
- Butter 60ml
- Milk 125ml
- 1 small egg

Equipment list  
 1 medium bowl  
 1 large bowl  
 measuring cups and spoons  
 pastry blender  
 metal spatula  
 fork  
 drinking glass  
 dough scraper

Preheat oven to 450°F CON BAKE 4/5/0 START

1. Measure flour, baking powder, salt and sugar into a large bowl.

2. Cut in butter with a pastry blender until the butter is the size rice krispies or course crumbs.

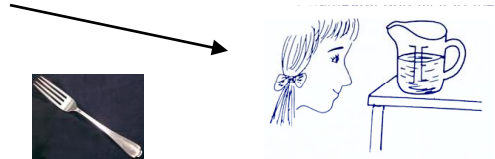


Pastry blender

3. Break the egg into a medium bowl and beat it with a fork.

4. Measure the milk into a liquid measuring cup. Remember the rule- flat surface, eye level and read to the bottom of the meniscus (the bubble)

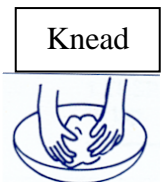
5. Add the milk to the beaten egg and stir together with a fork.



6. Add the milk mixture all at once to the dry ingredients stirring gently with a fork mixing only enough to mix the ingredients together.

7. Sprinkle a small amount of flour onto the counter and spread the flour with your hand.

8. Turn the dough onto a clean, floured counter and knead the dough gently 6-8 times.



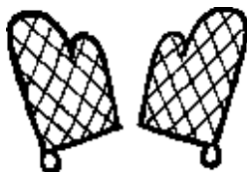
9. Pat the dough into a 3 cm thick circle (the thickness of your thumb). Cut dough using a floured drinking glass. Knead together your remaining dough, pat into a circle and cut more circles. Makes about 12 biscuits.

10. Place the biscuits on a cookie sheet lined with parchment paper. Leave spaces between the biscuits.

11. Place the pan in the oven. Set the timer for 12 minutes (Timer 1/2/start) or bake until golden brown. Press TIMER to turn the timer off.

12. Place the cookie sheet on the stovetop. Using a flipper remove the biscuits on to a cooling rack to cool. Biscuits are a great addition with soups or stews.

Use oven mitts



Open oven door all the way  
 Pull racks out half way  
 Place pan on the rack  
 Pan should not touch the sides of oven