

Biscuits Supreme

Recipe by: Unknown had it on recipe card for years.

Prep Time: 15 min

Cook Time: 15 min

Serving Size: about 12 biscuits

Tools: Mixing Bowl, pastry blender, large cookie pan, roller and non-stick surface, shape cutter (this can be any shape you want but most are round)

Ingredients:

- 2 cup flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 2 teaspoons sugar
- 1/2 cup shortening
- 2/3 cup milk

Steps:

1. Add flour, baking powder, salt, cream of tartar, sugar, and shortening to mixing bowl.
2. Use pastry blender to cut up and mix the ingredients until it is thoroughly mixed.
3. Stir in milk and create a dough ball.
4. Sprinkle a small amount of flour on your hands and the top of the dough ball.
5. Remove dough ball from mixing bowl and put on non-stick surface. flatten the ball using the roller or your hands
6. Cut out as many biscuits as you can then repeat steps 5 and 6 until all the dough is used up.
7. Place cut biscuits on cookie sheet and put in oven for 15 minutes at 400 degrees.
8. Remove from oven add gravy, butter, honey, or jam to make a wonderful meal.
9. You can also add eggs, bacon, sausage, ham, tomatoes, lettuce and other ingredients to make a full meal.