

the VINTAGE

FORK

Ingredients

2 cups of flour

4 tsp baking powder

1/2 tsp salt

2 tablespoons shortening

2/3 cups milk

Directions

Preheat oven to 450F

Sift flour, baking powder and salt together

Cut in shortening with a fork or pastry cutter until it resembles small crumbles

Stir in milk and mix well with a fork until it begins to pull away from the side of the bowl

Place dough on a floured surface and roll around until no longer sticky

Roll out dough and cut with a biscuit cutter

Bake at 450F for 12-15 minutes