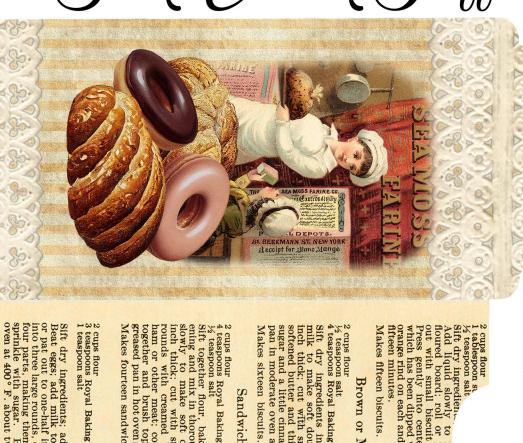
Britt Create



©2023 BrittCreateStuff. For personal use only. www.etsy.com/shop/BrittCreateStuff

MEDAILLES

TROIS

TROIS.

A LA BELLE JARDINIÈRE CHICORÉE EXTRA

2 cups flour 1 tablespoon su 1/2 teaspoon salt

oons Royal Baking Puespoons shortening

fteen minutes.

Makes fifteen biscuits.

Brown or Maple Sugar Biscuit

Sift dry ingredients into bowl; mix in shortening; add milk to make soft dough. Pat or roll out to one-half inch thick; cut with small biscuit cutter. Spread with softened butter and thickly with brown or grated maple sugar and a little cinnamon, if desired. Bake in greased pan in moderate oven at 400° F. for fifteen minutes. 2 cups flour 1/2 teaspoon salt 4 teaspoons Royal Baking Powder 4 tablespoons shortening 34 cup milk brown or maple sugar

Sandwich or Picnic Biscuit

2 cups flour 4 teaspoons Royal Baking Powder ½ teaspoon salt 2 tablespoons shortening 34 cup milk

Sift together flour, baking powder and salt. Add shortening and mix in thoroughly with steel fork. Add liquid slowly to make soft dough. Roll dough to one-fourth inch thick; cut with small biscuit cutter. Spread half rounds with creamed butter and thickly with chopped ham or other meat; cover with remaining rounds; press together and brush tops and sides with milk. Bake in greased pan in hot oven at 475°F. for ten to twelve minutes. Makes fourteen sandwiches.

Scones

2 cups flour 3 teaspoons Royal Baking Powder 1 teaspoon salt

2 tablespoons sugar 3 tablespoons shortening 2 eggs

Sift dry ingredients; add shortening and mix in lightly. Beat eggs; add milk to eggs and add to mixture. Roll or pat out to one-half inch thick on floured board; shape into three large rounds, cut each round at right angles into four parts, making them three-cornered; brush with milk; sprinkle with sugar. Bake in greased pan in moderate oven at 400° F. about twenty-five minutes.

For fruit scones add 1 cup raisins or currants before the

Waltes twelve sonnes

Homemade Biscuits

Bread

THE PEARL BAKING POWDER AND

Don't forget to try

ANDREWS' PURE SPICES

4 tbsp shortening

