

Britt Create Stuff



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2 cups flour
1 1/2 teaspoons salt
1/2 cup milk
Sift dry ingredients into bowl; mix in with fork. Add liquid slowly to make soft dough. Turn out on floured board; roll or pat to one-half inch thick. Cut out with small biscuit cutter and put on greased pan. Press gently into center of each biscuit a loaf of sugar which has been dipped well in orange juice. Grate a little orange rind on each and bake in hot oven at 475° F. about fifteen minutes.
Makes fifteen biscuits.

Brown or Maple Sugar Biscuit
2 cups flour
1/2 teaspoon salt
4 tablespoons Royal Baking Powder
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.
Makes sixteen biscuits.

Sandwich or Picnic Biscuit
2 cups flour
4 teaspoons Royal Baking Powder
1/2 teaspoon salt
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
2 eggs
1/2 cup milk
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 liquid.
Makes twelve scones.

Homemade Biscuits

Bread



4 tbsp shortening



Don't forget to try
THE PEARL BAKING POWDER AND
ANDREWS' PURE SPICES.