Biscuits Supreme

Prep: 20 minutes Bake: 10 minutes Oven 450°

INGREDIENTS

2 cups flour

1 tbs. baking powder

2 tsp. sugar

1/2 tsp. cream of tartar

1/4 tsp. salt

1/2 cup shortening

2/3 cup milk

DIRECTIONS

1. Preheat oven to 450° F (Remember to turn fan on for convection)
2. Stir together flour, baking powder, sugar, cream of tartar and salt.
3. Cut in shortening till mixture resembles coarse crumbs.
4. Make a well in center. Add milk all at once; stir till moistened.
5. Turn dough out onto a lightly floured surface. Quickly knead dough by gently folding and pressing dough 10 to 12 strokes or till nearly smooth.
6. Pat or lightly roll dough to 1/2-inch thickness.
7. Cut dough with a floured 2 1/2-inch biscuit cutter.
8. Place biscuits 1 inch apart on an ungreased baking sheet.
9. Bake in a 450° oven for 10 to 12 minutes or till golden.
10. Remove biscuits from baking sheet and serve hot.
11. Makes 10 biscuits.