

Biscuits

Oven 425—cookie sheet

6 cups unbleached flour

3\4 cups sugar

1\4 cup Rumford Baking Powder

1\2 teaspoon salt

1 cup margarine, softened

2 cups very cold milk

Combine flour, sugar, baking powder, and salt in a large bowl.

With a pastry blender or fork, cut in margarine until the mixture looks like small peas.

Add milk and bring the dough together gently by stirring with a flat edge spoon.

If the mixture is too wet, add a little more flour, if it won't come together, add more milk.

Place the dough on a well-floured surface and knead only 13 to 15 times.

Roll out the dough to a 1-inch thickness, (1 thumb knuckle).

Using a biscuit cutter, (or a glass) cut out biscuits. Place on a cookie sheet.

Bake 15 minutes. When done, slide on a rack to cool.

These biscuits are cake-like and good served with honey or jelly. I like to serve them with fruit shortcake. The author claims Rumford Baking Powder is sweeter and does not leave a bitter aftertaste.