

## Flora's Tea Biscuits\*



Preheat oven to 440 - 450 F

Combine together:

2 cups of flour

(can use  $\frac{1}{2}$  cup whole wheat flour)

1 Tbsp. of sugar

4 tsp. of baking powder

$\frac{1}{2}$  tsp. salt

Into this combination:

Cut in  $\frac{1}{2}$  cup of shortening

Beat 1 egg

Add milk to make  $\frac{3}{4}$  cup in total

Add egg/milk mixture to flour mixture

(Currants can be added, if desired)

Form into a ball with hands

On a lightly floured surface

flatten or roll ball into a circle

$\frac{1}{2}$  to  $\frac{3}{4}$  inch thickness

With a cookie cutter or small glass

cut the size desired for biscuits

Place cut-out pieces on cookie sheet

Bake 10 to 12 minutes, depending on size

Watch carefully until lightly browned

\*Some of you may have this recipe already but as many of us don't; Flora kindly said we could reproduce it here..