

# Maine Arts Camp

**Recipe Name: Baking Powder Biscuits**

**Chef: Charles Limoggio CEC**

**Preparation Time:**

**Servings:**

**Portion Size 1**

**Yield: 12-15**

Quantity	Unit	Ingredient Name	Prep Notes
12	Ounces	All-purpose flour	
¾	Ounce	Baking powder	
1	Teaspoon	Salt	
2	Ounces	Shortening	Like Crisco
1	Cup	milk	

**Procedure:**

1. Combine flour, baking powder, and salt in mixer bowl. Mix on low speed until blended, approximately 10 seconds, using flat beater
2. Add shortening to flour mixture. Mix on low speed for 1 minute. Stop and scrape sides and bottom of bowl. Mix 1 minute longer. The mixture will be crumbly.
3. Add milk. Mix on low speed to form a soft dough, about 30 seconds. Do not overmix. Dough should be as soft as can be handled.
4. Place dough on lightly floured board or table. Knead lightly 15-20 times.
5. Roll ¾-in thick. Biscuits will approximately double in height during baking. Cut with a 2 1/2-in (or 2-in) cutter; or cut into 2- in squares with a knife. When using round hand cutters, cut straight down and do not twist to produce the best shape. Space the cuts close together to minimize scraps. Use of a roller cutter or cutting the dough into squares eliminates or reduces scraps. The scraps can be rerolled, but the biscuits may not be as tender.
6. Place on ungreased baking sheets 1/2 in apart for crusty biscuits, just touching for softer biscuits.
7. Bake at 425°F for 15 minutes, or until golden brown.

**Notes:** Biscuits may be held 2-3 hours in the refrigerator until time to bake.