

Gerry's Baking Powder Biscuits

Ingredients

250mL Sifted flour
10mL baking powder
22mL sugar
2mL salt
30mL butter
30mL shortening
60mL milk
 $\frac{1}{2}$ egg (25mL)

Equipment

Method:

1. Preheat oven to 450°F. Line baking sheet with parchment paper.
2. In medium bowl, sift together flour, sugar, baking powder and salt.
3. Using a pastry blender, cut in butter and shortening.
4. Beat egg; add milk. Pour mixture over dry ingredients. Using pastry blender or for, mix into flour mixture until a soft dough forms.
5. Place dough on lightly floured surface and knead 8-10 times. Pat to 1.3cm thickness and cut out with biscuit cutters.
6. Place on parchment lined baking sheet.
7. Bake in hot oven for 10-15 minutes or until golden brown.
8. Remove pan to cooling rack. Carefully turn biscuits over to prevent over-browning of bottom crust.
9. Serve warm with butter and jam.