

Breakfast Biscuits

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Ingredients

1 1/3 cups all-purpose flour
3 Tbls. powdered milk
1 Tbls. granulated sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
2 dashes cream of tartar
1/4 cup butter-flavored shortening
2/3 cups buttermilk
1/4 cup melted margarine – divided

Directions

Stir together flour, powdered milk, sugar, baking powder, salt, and cream of tartar in a medium bowl.

Cut shortening into dry mixture until blended thoroughly. Stir in buttermilk and 2 Tbls. melted margarine until well blended.

On a floured surface, knead dough for 1 minute, or until elastic. Roll out dough to 1/2" – 3/4" thick; using a wide glass or round cookie cutter, cut out circles; place biscuits on an ungreased cookie sheet.

Bake in a 450 degree oven for 10-12 minutes, until golden.
Brush hot biscuits with remaining melted margarine.