

Jellied Biscuits

written by The Recipe Exchange | May 27, 2014

Ingredients

2 cups all-purpose flour
4 tsp. baking powder
2 tsp. sugar
1/2 tsp. salt
1/2 tsp. cream of tartar
1/2 cup shortening
3/4 cup milk
1/3 cup jelly

Directions

In a bowl, combine flour, baking powder, sugar, salt and cream of tartar. Cut in shortening until mixture resembles coarse crumbs. Add milk; stir quickly with a fork just until mixed. Drop by rounded tablespoonfuls onto a greased baking sheet. Make a deep thumbprint in tops; fill each with 1 tsp. of jelly. Bake at 450°F for 10-12 minutes or until biscuits are browned.