White Biscuits

written by The Recipe Exchange | April 13, 2017

Ingredients

2 cups sifted flour
1/4 tsp. cream of tartar
4 tbsp. baking powder
2/3 cup milk
2 tsp. sugar
1/2 cup Crisco
1/4 tsp. salt

Directions

Preheat oven to 450°F. Sift dry ingredients together. Cut in the Crisco with a pastry blender. Mix in the milk, being careful not to over mix. Kneed gently in a few strokes and roll out to ½-inch thickness. Bake about 10 minutes or until lightly brown.