Baking Powder Biscuits

½ cups all-purpose flour

½ tsp salt

½ T baking powder

3 T shortening

½ cup milk

Preheat oven to 425 degrees.

Mix together dry ingredients. With a pastry blender, cut in the fat until the mixture looks like bread crumbs.

Add the milk all at once, mixing quickly and gently for about 20 seconds until you have a soft dough.

Pat the dough into a rectangle about ¾ inch thick. Fold into thirds like a letter and roll with a rolling pin until the dough is ¾ inch thick again.

Cut into circles with a biscuit cutter for traditional round biscuits.

Bake the biscuits for 15-20 minutes, until they are lightly browned.

1. What makes our biscuits fluffy and rise?
2. What makes the biscuits flaky?
3. What makes the biscuit method different from the muffin method?