

# STANDARD RECIPE

for both "Drop" and "Rolled" Biscuits

2 cups bread flour  
5 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
4 tablespoons Crisco

$\frac{3}{4}$  cup milk or water  
(for "drop" biscuits)

or  
 $\frac{2}{3}$  cup milk or water  
(for "rolled" biscuits)

Sift dry ingredients together 3 times. Work Crisco in with fork. Add liquid gradually.

For "DROP" [EMERGENCY] BISCUITS: Drop by spoonfuls on Criscoed baking pan. Brush top of biscuits with melted Crisco or milk. Bake in hot oven (450° F.) 10 to 15 minutes.

For "ROLLED" BISCUITS: Form dough into shape, roll  $\frac{1}{2}$  inch thick, cut. For scone-shaped biscuits, cut squares, then diagonally in half. Brush top of biscuits with melted Crisco or milk. Bake in hot oven (450° F.) 15 to 20 minutes. Makes about 12 biscuits.

## Variations

### Lemon or Orange Tea Biscuits

*Dropped or Rolled:* Stir in 1 teaspoon grated rind before adding milk.



### Delicious

### Raisin Biscuits

*Rolled:* Sift  $\frac{1}{2}$  cup sugar with dry ingredients. Beat one egg, add enough more milk to make  $\frac{2}{3}$  cup. Stir in 1 cup raisins before adding milk.



### Shortcake Biscuits

*Dropped or Rolled:* Add 2 more tablespoons Crisco and one well-beaten egg mixed with milk. Drop for individual shortcakes or spread on layer-cake pan for large shortcake. Or roll and cut.

### Cheese Biscuits

*Dropped or Rolled:* Stir in  $\frac{1}{2}$  cup grated cheese before adding milk.

### Date Biscuits

*Rolled:* Follow recipe for Peanut Biscuits omitting nuts. Roll thin, cut in rounds, put stoned date in center, wet edges, fold over, press together.



### Peanut Biscuits

*Rolled:* Sift 1 tablespoon sugar with dry ingredients. Beat two eggs, add enough milk to make  $\frac{2}{3}$  cup. Stir in  $\frac{1}{2}$  cup chopped peanuts before adding milk.

### Maple Nut Biscuits

*Rolled:* Roll dough  $\frac{1}{4}$  inch thick, spread with  $\frac{1}{2}$  cup shaved maple sugar mixed with 3 tablespoons Crisco. Roll and cut as for cheese biscuits. Lay in pan, sprinkle maple sugar over each and bake with  $\frac{1}{2}$  walnut in center.



### Cheese Rolls

*Rolled:* Delicious for soups and salads. Roll dough  $\frac{1}{4}$  inch thick. Sprinkle with about  $\frac{3}{4}$  cup grated cheese. Roll as you would jelly roll. Cut slices  $\frac{3}{4}$  inch thick, lay in Criscoed pan, cut side down.

### Whole Wheat Biscuits

*Rolled, with or without raisins:* Use one cup whole wheat flour in place of 1 cup bread flour. Add  $\frac{1}{2}$  cup Sultana raisins before adding milk.