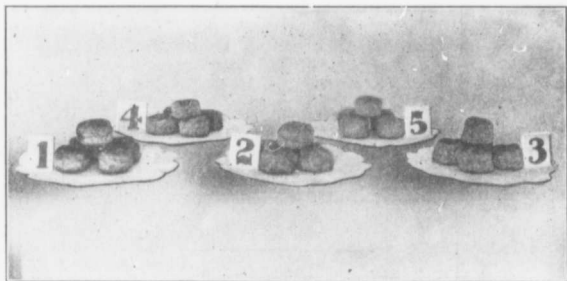


BAKING POWDER BISCUITS



1.—Rye Flour. 2.—Brand. 3.—Graham. 4.—Rye Meal. 5.—Oatmeal.

BASIC RECIPE (12 biscuits)

2 cups flour
4 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 tblsp. shortening
 $\frac{2}{3}$ cup liquid (about)

Mix and sift dry ingredients. Cut in the shortening. Add the milk gradually, enough to make a soft dough, cutting it in with a knife. Turn on to a slightly floured board. Pat or roll to $\frac{3}{4}$ inch thick and cut out with biscuit cutter dipped in flour. Place a short distance apart on baking sheet and bake in a hot oven for 10-12 minutes, placing on the lower grate for first five minutes and finishing on upper grate.

To insure success :—

- (1) Have all ingredients cold.
- (2) Work quickly, especially after adding liquid.
- (3) Handle lightly.
- (4) Have a hot oven.

Graham or Whole Wheat Biscuits

Use $\frac{1}{3}$ white flour and $\frac{2}{3}$ Graham or whole wheat flour.

Oatmeal Biscuits

Use $\frac{1}{2}$ white flour and $\frac{1}{2}$ oatmeal.