PRIZE BISCUITS

***Yield: Approximately 6 one inch biscuits***

1. 2 c. sifted flour
2. 1/2 tsp. cream of tartar
3. 4 tsp. baking powder
4. 2 tsp. sugar
5. 1/2 tsp. salt
6. 1/2 c. butter
7. 2/3 c. milk

**DIRECTIONS:**

1. **Heat** oven to 450 degrees. The shelf should be in the middle of the oven.
2. **Sift** flour and measure out 2 cups**.**
3. **Measure** out all ingredients before you begin to mix.
4. **Sift** together the sifted flour, cream of tartar, baking powder, sugar, and salt in a large mixing bowl.
5. **Cut in** the butter with a pastry blender or cheese grater.
6. **Stir** with 2 forks – tossing lightly like a salad to coat the butter with the dry ingredients.
7. **Add** milk all at once.
8. **Stir** with a fork until the dough follows the fork around the bowl.
9. **Turn** the dough out on to a lightly floured board using a rubber scraper. (You can use wax paper sprinkled with a little flour for easy cleanup.)
10. **To knead**, fold dough and press down gently with hands, turn dough ¼ turn, fold over and repeat process 8 to 10 times. The less you knead, the fluffier the biscuits.
11. **Roll** dough ½ to 1 inch thick.
12. **Using** a biscuit cutter dipped in flour, cut biscuits by pressing all the way down and twisting the cutter. Gather up the scraps, re-roll the dough and cut again. Remember: the more you handle the dough, the harder and tougher the biscuits become.
13. **Place** on baking sheet lined with parchment paper, and bake for 10 to 12 minutes. The bottom of the biscuit should be golden brown. (11 minutes in school ovens is perfect.) The time depends on the size of the biscuit. Serve with butter, honey, jam, Nutella, etc., and enjoy!