

## Cloud Biscuits

1 dozen

*Ingredients:*

*2 cups sifted flour*

*½ cup shortening (butter)*

*1 tablespoon sugar*

*1 beaten egg*

*4 teaspoons baking powder*

*2/3 cup milk*

*½ teaspoon salt*

Sift together dry ingredients; cut in shortening until mixture resembles course crumbs. Combine milk & eggs; add to flour all at once. Stir until dough follows fork around bowl.

Turn out on lightly floured surface. Knead about 20 times. Roll the dough to a thickness of  $\frac{3}{4}$ ". Dip 2" biscuit cutter in flour; cut straight down (don't twist). Place on ungreased cookie sheet ( $\frac{3}{4}$ " apart for crusty biscuits, closer together for soft sides). If desired, chill 1-3 hours. Bake at 450°, 10-14 minutes or until golden.

For drop biscuits: increase milk to  $\frac{3}{4}$  cup. Omit kneading. Drop dough from tablespoon onto cookie sheet. Bake as above.

For 2 large individual shortcakes, halve the recipe, use 1 tablespoon sugar & the egg, reducing milk accordingly. Combine as described, knead, & shape with hands into 2 cakes about 1½"-2" thick. Bake at 450°, ~12 minutes or until golden (try reducing heat a bit).