



## Bread Machine & Baking Videos with Ellen Hoffman

### Grandma Pauline's Flaky Baking Powder Biscuits

*Single recipe: (really tiny amount)*

- 2 cups AP flour
- 4 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon cream of tarter
- 2 teaspoons sugar
- $\frac{1}{2}$  cup (1 stick) salted butter
- $\frac{2}{3}$  cup full fat milk

*Double recipe:*

- 4 cups (498 grams) AP flour
- 8 teaspoons (23 grams) baking powder
- 1 teaspoon (4 grams) cream of tarter
- 1 teaspoon (7 grams) salt
- 4 teaspoons (17 grams) sugar
- 1 cup (2 sticks) salted butter
- 1  $\frac{1}{3}$  cups (328 grams) full fat milk (maybe more)

Mix the dry ingredients together.

Cut in butter with pastry blender until butter bits are the size of peas. (Must be by hand.)

Add milk all at once. Stir until dough follows a big fork around the bowl.

Gather dough together lightly and pat out to one inch thick. (NO ROLLING PIN!)

Cut out biscuits with small glass or biscuit cutter dipped in flour.

Place on ungreased cookie sheet lined with parchment paper.



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Refrigerate for at least 30 minutes but no longer than overnight. (Cover if longer than 30 minutes.)

Brush with milk just before baking.

Bake at 450 degrees for 10-12 until golden brown. (May take longer.)

Serve with butter and jam or jelly

For something extra special, bake on top of beef stew!