Names\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_ kitchen #\_\_\_

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ROLLED BISCUITS

Ingredients:

2 cups flour ¼ cup shortening (Crisco)

1 Tablespoon baking powder ¾ cup milk

1 Tablespoon sugar

\_\_\_\_\_\_\_ALL\_\_\_\_\_\_\_1. Tie hair up & wash hands.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_2. Turn oven on & check temperature- 450 degrees.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_3. Measure 2 cups flour & put in large bowl.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_4. Measure 1 tablespoon baking powder & 1 tablespoon sugar and add to

 flour and slightly stir.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_5. Measure ¼ cup shortening & add to flour.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_6. Using a pastry blender or 2 knives “Cut-In” shortening. Do this until the

 mixture has small lumps no larger than the size of green pea.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_7. Measure ¾ cup milk, add to mixture & stir with a wooden spoon until it

 forms a ball in the center of the bowl.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_8. Measure a heaping ¼ cup flour and place on cutting board, spread

 out over the cutting board.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_9. Scoop dough out of bowl and place in the center of the cutting board.

\_\_\_\_\_\_\_\_ALL\_\_\_\_\_\_10. Flip dough once to coat top and knead the dough 20 times. Add a small

 spoonful of flour to cutting board if it’s too sticky.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_11. Roll dough into ½ inch thickness (about as high as the thickness of your

 thumb).

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_12. Cut biscuits close to each other and place on ungreased baking sheet.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_13. Place biscuits in oven and set timer for 8 minutes.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_14. Fill sink with hot soap and water, wash dishes (don’t forget the pan

 in the oven.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_15. Dry dishes & put away in the proper location.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_16. Clean all counters and work surfaces. You may need to clean 2 or 3

 times to get all the flour film off.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_17. When timer goes off, check biscuits. They should be golden brown on

 the edges. Take out of oven and place on top of stove.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_18. Divide biscuits among group members and wipe off stove top or

 counter to pick up crumbs.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_19. Call teacher for kitchen inspection.