



Perfect Biscuits

6th Grade

Ingredients:

- 3 cups all-purpose flour
- 3 Tbls sugar
- ½ tsp salt
- 4 tsp baking powder
- ½ tsp cream of tartar
- ¾ cup COLD butter
- 1 egg
- 1 cup milk



Directions:

(yields 10-12 biscuits)

- Preheat oven to 450 degrees.
- The secret to excellent biscuits is COLD BUTTER. Try cutting the butter into small pieces and stick back in the fridge pulling out only when ready to incorporate into the dough.
- Combine the dry ingredients and use a pastry cutter to cut the butter in. You want to see small, pea-sized pieces of butter throughout the dough.
- Add in the milk and egg and mix just until the ingredients are combined. The dough will be sticky but don't keep working it. You should be able to see the butter pieces in the dough.
- Turn the dough out onto a generously floured surface. Sprinkle some flour on to the top of dough so it won't stick to your fingers and knead 10-15 times. If the dough is super sticky just sprinkle some additional flour.
- Roll or pat the dough out to ¾ – 1 inch thickness and cut with a biscuit cutter or glass.
- Place the biscuits on a lightly greased baking sheet and bake for 1- 15 minutes or until golden brown.

Rules

- Prepare biscuits using the above recipe.
- Select three of your best products, and put them neatly on a small clean plate made of paper or plastic. (No breakable plates will be accepted).
- Cover with plastic wrap or aluminum foil.
- Tape name, grade and teachers name on bottom of plate.
- Bring to school on _____ . Entries will be accepted in the library.

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