

Baking Powder Biscuit

from The Boston Cooking-School Cook Book, 1896

Ingredients

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon lard
- $\frac{3}{4}$ cup milk and water in equal parts
- 1 tablespoon butter



Method

Mix dry ingredients, and sift twice.

Work in butter and lard with tips of fingers; add gradually the liquid, mixing with knife to a soft dough. It is impossible to determine the exact amount of liquid, owing to differences in flour. Toss on a floured board, pat and roll lightly to one-half inch in thickness. Shape with a biscuit-cutter. Place on buttered pan, and bake in hot oven twelve to fifteen minutes. If baked in too slow an oven, the gas will escape before it has done its work. Many obtain better results by using bread flour.

Oven guide: slow oven 300-325°F · moderate oven 350-375°F · hot oven 400-450°F

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