**Biscuits**

**Ingredients:**

4 cups AP flour

2 Tbsp. baking powder

2 tsp. salt

2 Tbsp. white sugar

2/3 cup shortening

2 cups milk

Extra flour for rolling dough

**INSTRUCTIONS**

1. In a medium mixing bowl, cut together flour, salt, baking powder, sugar, and shortening with the pastry knife until it resembles coarse meal.
2. Stir in milk until a dough forms.
3. Turn the dough onto a floured surface and knead 10-15 times.
4. Roll the dough out until it is 2 fingers thick, then cut into rounds shapes. Make sure they are all about the same size or they will not bake evenly.
5. Put the biscuits on ungreased ½ sheet pans so they are almost touching each other.
6. Wrap and put in the cooler.