

Biscuit Dough

2 cups flour

3 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup lard (or beef tallow)

$\frac{3}{4}$ cup milk (if dough is too thick add $\frac{1}{4}$ cup more)

Finger blend all ingredients except the milk. Form a dent in the middle of the dough. Add the milk to the dent and stir gently, no more than a half minute.

Roll the dough into a half inch thickness.

For biscuits, cut the roll into pieces and place them on a greased cookie sheet. Place them about one inch apart if you want the biscuits crusty all over, closer for softer biscuits.

Cover with waxed paper and refrigerate for at least six hours.

Bake at 425° for 12-15 minutes