



## Katie Beth's Biscuits

**2 cups flour**

**4 tsp. baking powder**

**½ tsp salt**

**1/3 cup sugar (I just add and stir scoops until the flour mixture tastes sweet!)**

**6 Tbsp softened butter**

**1 cup milk (I usually use a little less)**

**Preheat oven to 450 F. Mix together the flour, baking powder and salt. Add sugar and mix in (until it tastes sweet). Cut in the butter using a pastry blender. I usually cut the soft butter in chunks into the flour mixture and then use the pastry blender until mixture is all thick (soft!) crumbs. Make a well in the center and pour milk in all at once, stirring together until dough cleans sides of bowl (the less you stir, the lighter the biscuits, so I've heard!). Drop dough by big spoonfuls onto an ungreased baking pan. Supposed to make a dozen, but I make these big, so they make about 8 biscuits. Bake for 15 to 20 minutes, until tops are lightly browned.**

*Katie Beth Curtis*