**Biscuits**

Ingredients

2 cups flour

1 Tablespoon baking powder

1 teaspoon salt

¼ cup shortening

¾ cup milk

**Procedure**

Preheat oven to 450 degrees. Measure flour, baking powder and salt, into a mixing bowl. Using a pastry cutter or fork, cut the solid shortening into the flour mixture. Stir in the milk. Round up dough on a floured counter top and knead lightly 20 to 25 times. Using a rolling pin, roll to ½ inch thickness. Cut with a biscuit cutter. Place biscuits on an ungreased baking sheet. Bake 10-12 minutes. Serve hot with butter and jam, or use for strawberry shortcake.