

Tea Biscuits

8 cups all purpose flour

16 tsp ($\frac{1}{3}$ cup) baking powder

$\frac{1}{4}$ tsp salt

2 tbsp white sugar

$\frac{1}{2}$ cup shortening

$3\frac{3}{4}$ cups milk + 2 tbsp more (almost 4 cups)

Mix dry ingredients and then add milk until sticky ball.

Roll out on a floured surface. Cut into scone by using a cutter or cut into triangles. Place on a tray.

Bake at 425 degrees (175 degrees) for about 10 - 12 mins until brown.

Remove from tray and cool on a rack.

Makes approx 2 doz biscuits