

## **Biscuits**

**375 ml flour**

**15 ml baking powder**

**2 ml salt**

**60 ml fat- margarine or shortening**

**125 ml milk**

- 1. Personal hygiene**
- 2. Preheat oven to 200C (400F)**
- 3. Measure flour, baking powder and salt in to a mixing bowl.**
- 4. Using a pastry blender cut in fat (until the size of small peas)**
- 5. Gradually add the milk, using a fork to gently toss the ingredients until a soft dough forms.**
- 6. Gently form into a ball.**
- 7. Knead 8-10 times on a lightly floured countertop**
- 8. Roll 1cm thick with rolling pin**
- 9. Spread dough with tomato sauce and cheese *or* cinnamon and sugar**
- 10. Roll like jelly roll and pinch edge. Cut into 2cm thick pieces with a thread**
- 11. Line cookie sheet with aluminum foil (shiny side down) and bake 8-12 minutes.**