

## Biscuits

### Ingredients

- 1 cup sifted self-rising flour
- 2 Tablespoons shortening
- 3 fluid oz. of milk

Heat oven to 450 degrees. In a large bowl, sift all-purpose flour and make a whole in the middle of the flour. Take shortening and put in the holes. Start rolling the shortening in the flour until it is covered well. Gradually start adding your milk and keep rolling it around in the flour. Use as much of your milk as possible. Grease bottom of the pan lightly. Roll into balls and press into pan. Cook for 10-12 minutes.