

Grandma's Homemade Biscuits Recipe

These homemade biscuits are as authentic as they come, from a time when lard from the family's hog and milk from the backyard cow were common fare. The dough can be rolled and cut with a biscuit cutter or dropped from a wooden spoon. Make these for a big family supper, as biscuits are best when eaten fresh from the oven.

Ingredients:

1/3 cup plus 1 tablespoon lard, cold and coarsely chopped, plus more for greasing the pan

2 1/2 cups all-purpose unbleached flour

3 teaspoons baking powder

1/2 teaspoon salt

1 cup milk

1 tablespoon salted butter, melted (optional)

Instructions:

Preheat the oven to 400 degrees Fahrenheit. Grease a baking sheet with lard and set aside.

Place 2 cups of flour, the baking powder and the salt in a large mixing bowl; whisk together.

Using a pastry blender, work the lard into the flour mixture until it resembles coarse crumbs.

Add the milk and stir.

On a sheet of wax paper, sprinkle the remaining 1/2 cup of flour.

Turn the dough mixture onto the wax paper and knead for 5 minutes.

Roll out the dough to a 1-inch thickness and cut with a biscuit cutter; alternatively, drop the dough using a large spoon and pat down onto the prepared baking sheet spaced 1 inch apart.

For color, brush the biscuits with melted butter, if desired.

Bake for 20 minutes or until the tops are golden brown.

Makes 1 dozen biscuits.

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