






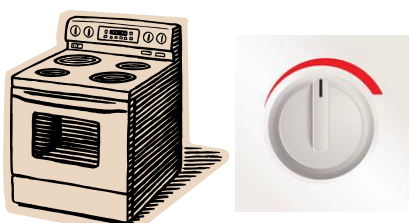

BISCUITS (1)

STEP	INGREDIENTS/ EQUIPMENT	PROCEDURE
1	 <p>2 cups</p>   <p>1 Tablespoon</p>   <p>1/2 teaspoon</p>   <p>2 Tablespoons</p> 	 <p>MEASURE FLOUR, BAKING POWDER, SUGAR AND SALT INTO A BOWL</p>
2	 <p>1/2 cup</p>   <p>Pastry blender</p> <p>OR</p>  <p>2 Knives</p>	 <p>CUT- IN SHORTENING INTO FLOUR</p> 

BISCUITS (2)

STEP	INGREDIENT/EQUIPMENT	PROCEDURE
3	   <p>2/3 CUP</p>	 <p>STIR MILK INTO FLOUR MIXTURE WITH FORK</p>
4	 <p>BISCUIT DOUGH</p>	 <p>KNEAD DOUGH WITH HANDS 10 TIMES</p>
5	 	 <p>ROLL OUT DOUGH</p>

BISCUITS (3)

STEP	INGREDIENTS/EQUIPMENT	PROCEDURE
6	 OR	 CUT OUT BISCUITS WITH GLASS OR BISCUIT CUTTER
7	 	 PLACE BISCUITS ON COOKIE SHEET
8	 450 DEGREES	 PLACE COOKIE SHEET IN OVEN. BAKE 10 MINUTES

