**Recipe:** Fluffy Biscuits **Yeild:** 24 biscuits

**Ingredients:**

4 C. all- purpose flour

2 T. plus 2 tsp. baking powder

2 T. sugar

1 T. salt

1 C. shortening

2 egg

1 1/3 C. milk

Preheat oven at 450 degrees. In a bowl, sift all dry ingredients. Cut in shortening until it resembles coarse crumbs. Make a well in the dry ingredients. Beat egg and milk together …. all at once to the well in the dry ingredients.. Stir just until the dough clings together. On a lightly floured surface knead dough gently. Pat or roll dough out to 3/4 inch thickness. Cut with a 2 ½ inch biscuit cutter. Transfer to a baking sheet and bake for 8 - 10 minutes or until golden brown.