

# Southern Biscuits

## 6<sup>th</sup> Grade

### Ingredients:

- 2 cups all-purpose flour
- 1 tsp. sugar
- 1 tsp salt
- 1 Tbsp baking powder
- 8 Tbsp of VERY COLD cubed butter (cube it and put in fridge or freezer until ready to use)
- $\frac{3}{4}$  cup (more or less if needed) milk



### Directions:

(Yields 10-12 biscuits)

1. Preheat oven to 425 degrees.
2. In a large bowl combine the dry ingredients and use a pastry cutter to cut the butter in. You want to see small, pea-sized or smaller pieces of butter throughout the dough.
3. Make a well in the middle of the flour mixture and slowly add in the milk and mix just until the ingredients are combined. The dough will be sticky but don't keep working it. You should be able to see the butter pieces in the dough.
4. Turn the dough out onto a generously floured surface. Sprinkle some flour on to the top of dough so it won't stick to your fingers and knead 10-15 times. If the dough is super sticky just sprinkle some additional flour.
5. Roll or pat the dough out to  $\frac{3}{4}$  – 1 inch thickness and cut with a biscuit cutter or glass.
6. Place the biscuits on a buttered baking sheet or skillet and bake for 12 minutes or until golden brown.

### Rules

- Prepare biscuits using the above recipe.
- Select three of your best products and put them neatly on a small clean plate made of paper or plastic. (No breakable plates will be accepted).
- Cover with plastic wrap or aluminum foil.
- Tape name, grade and teachers name on bottom of plate.
- Bring to school on \_\_\_\_\_ . Entries will be accepted in the SCMS library starting at 8:30 AM CST.

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