

The Hensters Kitchen

Mer's Biscuits

This recipe is my grandmomma's, Mer. I am her name sake and I consider it a privilege to carry on her name and her love of cooking. To share her biscuit recipe with you has brought tears to my eyes.

Whisk together:

- 2 cups All Purpose Flour
- 4 tsp. Baking Powder
- 1 tsp. Salt

Using a pastry blender, fork (or your fingers), cut in:

- 4 Tbsp. Crisco Shortening

Add:

- 2/3 cup Milk

Stir just until combined. Turn out onto a floured board. Gently work the dough by folding like a book (please watch my video for a detailed demonstration) and lightly patting down. After folding four times, gently pat dough down to a 1/2" thick circle. Cut biscuits and place on a baking pan. Bake at 450° Fahrenheit for 12-15 minutes or until beautifully raised and golden brown.

Serve and Enjoy!