Easy Tea Biscuits

INGREDIENTS

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/3 cup butter (or 77 grams)
- 3/4 cup water or milk
- 3-4 tbsp fresh herbs or 2 tbsp dried (optional)
- 1/4 cup grated cheese (optional)

INSTRUCTIONS

- Preheat oven to 400 degrees F (205 degrees C). Grease a baking sheet.

- Combine flour, baking powder, and salt. Cut shortening in until mixture has a fine crumb texture. Stir in milk (or water) with a fork to make a soft dough. Knead 8 to 10 times.

- Scoop out balls of dough, a little bigger than a golf ball, then flatten between hands.

- Place on cookie sheet and allow to rest for a few minutes.

- Bake for 12 to 15 minutes. Serve warm.

Makes nine servings.