**Old Fashioned Biscuits**

Ingredients:

2 cups all-purpose flour

4 tsp baking powder

2 tbsp sugar

Ingredients to add:

2/3 cup milk

1 tbsp vinegar

1 egg

1/2 cup shortening

Method:

Use a wide mouth funnel to add all the ingredients to a one quart jar. Tightly seal jar and keep for up to 3 months.

To make the biscuits:

1. Preheat the oven to 450 F.
2. Mix milk and vinegar together in order for it to sour. Set aside.
3. Pour all contents of jar into a bowl. Cut shortening into flour mixture until crumbly. Mix soured milk and egg together and then add to the flour mixture. Mix well and turn out onto a floured board.
4. Knead dough on floured board 8-10 times. Pat dough to desired thickness and cut out.
5. Bake for 10-12 minutes or until lightly browned.