

WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past



FLUFFY BAKING POWDER BISCUITS

2 cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
 $\frac{1}{2}$ cup shortening
 $\frac{3}{4}$ cup 7-Up

Sift flour, baking powder and salt into a bowl. Cut in shortening with two knives or a pastry blender until mixture resembles coarse corn meal. Add 7-Up all at once. Stir briskly with a fork only until dry ingredients are evenly moistened. Turn onto a lightly floured surface. Knead quickly 8 or 10 times. Roll to $\frac{3}{4}$ inch thickness. Allow to rest a few minutes. Cut with lightly floured cutter. Arrange on baking sheet; brush lightly with melted butter. Bake in a 450° oven 10 to 12 minutes until golden brown. Makes 12 two-inch biscuits.