

Beaten Biscuits

Amount	Measure	Ingredient - Preparation Method
2 1/4	cups	White Lily Flour
1	teaspoon	sugar
1/2	teaspoon	salt
1/4	cup	vegetable shortening
1/3	cup	cold milk
1/3	cup	cold water

Combine flour, sugar and salt in bowl. Cut in shortening with pastry knife until you have coarse crumbs.

Make well in center; add milk and water and stir.

Place in food processor. Beat until blisters about 15 minutes.

Dust beating tool to keep from sticking.

Heat oven to 450.

Roll dough out to 3/8 inch. Cut biscuits onto 2 inch rounds.

Bake 8-12 minutes.

Description: "bread" Yield: "28"