**Fluffy Biscuits**

From: Taste of Home Cookbook

**Directions**

1. In a small bowl, combine:

* 2 c. flour
* 4 t. baking powder
* 3 t. sugar
* ½ t. salt

1. Cut in **1/2 c. shortening** until the mixture resembles coarse crumbs.
2. In a separate bowl whisk:

* 1 egg
* 2/3 c. milk

1. Pour wet ingredients into dry ingredients and stir just until moistened.
2. Turn onto a well-floured surface; knead 20 times.
3. Roll to 3/4-in. thickness; cut with a floured biscuit cutter.
4. Place on a lightly greased baking sheet.
5. Bake at 450° for 8-10 minutes or until golden brown. Serve warm. **Yield:** 1 dozen.