

**BAKING POWDER BISCUITS**

Yield 100

Portion 1 Biscuit

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
148 cal	24 g	4 g	4 g	0 mg	345 mg	115 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 MILK,NONFAT,DRY  
 BAKING POWDER  
 SALT  
 SHORTENING  
 WATER  
 COOKING SPRAY,NONSTICK

**Weight**

6-5/8 lbs  
 3-5/8 oz  
 5-7/8 oz  
 1-1/2 oz  
 12 oz  
 3-7/8 lbs  
 2 oz

**Measure**

1 gal 2 qts  
 1-1/2 cup  
 3/4 cup  
 2-1/3 tbsp  
 1-5/8 cup  
 1 qts 3-1/2 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening at low speed into dry ingredients until mixture resembles coarse cornmeal.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 Place dough on lightly floured board. Knead lightly 1minute or until dough is smooth.
- 5 Roll or pat out to a uniform thickness of 1/2-inch.
- 6 Lightly spray each pan with non-stick cooking spray. Cut with 2-1/2 inch floured biscuit cutter. Place 50 biscuits on each pan.
- 7 Using a convection oven, bake at 350 F. for 15 minutes or until lightly browned on low fan, open vent.

**Notes**

- 1 For browner tops: In Step 1, add 1/2 cup granulated sugar per 100 portions to dry ingredients.