

Backcountry Biscuits

¾ tsp. cream of tarter

1 tsp. salt

3 cups all-purpose flour, or 2 cups all-purpose flour and 1 cup wheat

4½ tsp. baking powder

2 Tbsp. sugar

1 egg (2 Tbsp. water mixed with 1 Tbsp. egg powder)

¾ cup butter (¾ cup water mixed with ¾ cup butter powder)

1 cup milk (1 cup water mixed with ⅙ cup milk powder)

In a bowl, mix in cream of tarter, salt, flour, baking powder and sugar. Cut in butter with pastry blender until it looks like oatmeal. Add the egg and milk and stir just a bit. On a bread board, put a dusting of flour and knead the dough lightly until smooth. Fold and roll out to 12" –6". Fold and repeat three times. Roll or pat out dough to ¾" thick. Cut 2"-3" rounds. Place rounds next to each other in a greased 9" square pan. Bake in a pre-heated 450° for 12-15 minutes.