

Biscuits Supreme

3 Cups	all-purpose flour
4 t	baking powder
1 T	sugar
1 t	salt
¾ t	cream of tartar
¾ C	butter or ½ C butter ¼ C shortening
1 ¼ C	buttermilk or 1 C milk

1. In a large bowl stir together the flour, baking powder, sugar, salt and cream of tartar. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in center of flour mixture. Add buttermilk all at once. Using a fork stir just until moistened.
2. Turn dough out into a lightly floured surface. Knead dough by folding and gently pressing dough for 4 to 6 strokes or just until dough holds together. Pat or lightly roll dough into a ¾ inch thick. Cut dough with a floured 2 ½ inch biscuit cutter.
3. Place biscuits 1 inch apart on an un-greased baking sheet. Bake in a 450 degree oven for 10 to 12 minutes or until golden. Remove biscuits from baking sheet and serve immediately.