

## **Our Favorite Biscuits**

2 cups flour  
1/3 cup shortening (I like to use coconut oil)  
1 Tablespoon sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1 cup milk

Mix this together well. Next add 1/3 cup shortening (can use coconut oil or even butter), cut in with pastry cutter. The more you have this mixed with the pastry cutter the better. Then stir in your milk.

Stir it together, than dump on cutting board or clean counter top that is sprinkled with a good amount of flour. Next sprinkle flour across the top of your dough. Now you want to fold the dough over itself as if folding a towel. Flatten it a little, sprinkle a little flour across the top again or use what you already have on the under side. Again fold the dough. You do not want to work this dough very much. Maybe do this 3 or 4 times. Then flatten to about 1 ½ to 2 inches high.

Use a cup or glass and cut out biscuits. Put in a greased 12 inch dutch oven so the biscuits are just barely touching each other.

Put the lid on and check that it is snug. Put on top of your Easy Mexican Noodle and add a scoop full of coals. Only bake for about 6-8 minutes, these are very quick. Just barely let these get some color to the top of them. You'll usually see the bottoms are done first. The tops won't really brown at all.

Remember they will keep cooking in the dutch oven even when off the fire. And this is also a good way to keep them piping hot. Add a scoop full of coals to the lid.