

Here is the recipe for our biscuits:

1 stick of butter or margarine (or 1/2 butter and 1/2 margarine)

Note: Most of time I use margarine.

2 Cups of Flour (no need to sift)

~~Make sure you are using the right type of flour~~

2 tsps. baking power - plus a dash

1 egg - - - - 4 tbsps. sugar

dash of salt

Milk (some)

*Handwritten notes:*  
butter  
2 cups flour  
2 tbsps. sugar  
1 egg  
dash of salt  
milk

Method: In large mixing bowl put shortening & dry ingredients. Make sure your butter or margarine is soft for easing mixing. Mix ingredients with your hands until shortening is blended into the flour mixture. (When butter is soft this will go quite easy and this is important not to handle too much. In a coffee cup, put your egg and beat with fork until is well mixed. Add  $\frac{1}{4}$  tablespoons sugar to egg and beat this mixture until sugar is somewhat absorbed into the egg. Add to the dry mixture and mix ~~mix~~ with fork. (Only mix until the dry mixture is moistened). In same coffee cup that you used for your egg, add your milk, about ~~2/3~~ full. Use your finger to cleanse any of the remaining sugar & egg from cup. Add milk to batter and mix with your hands until moistened. Maybe you better start with a little less than 2/3 cup of milk. You can always add a little if needed. Your dough should be a little sticky. Drop by teaspoonful on a well greased cookie sheet and bake for 10-12 min. in a 400 degree oven.

GOOD LUCK!! This recipe is especially difficult to give in writing. If you get stuck, give me a call. I guess you know that this recipe is not to be given out to anyone. Also remember that you should use a regular coffee cup and not a mug because I don't know how else to measure the milk. This is one of those recipes that you really can't explain, but you can get it down pat if you watch me a couple of times. It will all come back to you, I'm sure.

### SCALLOPED CORN SUPREME

1 (1 lb. 1 oz.) can cream style corn (2 c.)

1 c. milk

1 well beaten egg

1 c. cracker crumbs

3 tbsp. chopped, canned pimento

2 tbsp. chopped onion

1/2 c. buttered cracker crumbs

Mix corn, milk, and egg. Add 1 cup crumbs, pimento, onion, 1/4 teaspoon salt, and dash of pepper. Pour into greased 8 inch round baking dish. Top with buttered crumbs. Bake at 350 degrees for 30-35 minutes. Serves 6.

See Also: