



Recipe To Remember

NOTING the versatility of biscuits, Mrs. Rebecca Porter chose the recipe for "Baking Powder Biscuits" to share with the readers of MUHAMMAD SPEAKS this week.

Recommends Recipe For 'Baking Powder Biscuits'

From the M.G.T. and G.C.C. cook book, our guest chef, Mrs. Rebecca Porter, Chicago beautician, selected an old fashioned "Baking Powder Biscuit" recipe. Her selection gives added weight to her reputation as a top hostess and homemaker.

A perfectionist as a hair stylist and home maker, Mrs. Porter is a much-sought hostess and boasts a full book of appointments attesting to her skill as hair stylist.

The reason she gives for selecting a biscuit recipe is the versatility of biscuits. They can be served with dinner or used for less formal meals. Never out of place, biscuits are a great favorite with both young and old.

Kiddies like biscuits for lunch, served with jam and butter. Biscuits also make an excellent appetizers for hubby's lunch. Made with yeast, this recipe produces a biscuit comparable to the lightest dinner roll.

BAKING POWDER BISCUITS

2 cups sifted wheat or
white flour
3 tps. baking powder
 $\frac{1}{2}$ tsp. salt
1 cup butter
 $\frac{3}{4}$ cup milk

NOTE: Yeast can be substituted for baking powder.

Sift dry ingredients together, then cut in butter and add milk to make a soft dough. Place on a floured board and knead lightly just a few seconds, using as little flour as possible.

Roll out $\frac{1}{2}$ -inch thick and cut with floured biscuit cut-

ter. Place on greased baking sheet and bake in very hot oven (about 450 degrees F.) for approximately 12 minutes. Makes 14 (2-inch) biscuits.

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