

Shortcake

2 c. flour

5 T. sugar

4 T. butter, softened

4 t. baking powder

1 t. salt

1 c. milk

Mix dry ingredients and work butter in with a pastry blender. Add milk and stir. Press into a well-greased 8 x 8 or 9 x 9 pan, sprinkle top with sugar. Bake at 400 degrees for 12-15 minutes or until the top begins to (ever so slightly) turn golden brown. Will be the texture of homemade biscuits. Cut into slices and serve warm.