

# Glazed Biscuits

## Ingredients

- 2 cups flour
- 4 tsp baking powder
- 1/2 tsp salt
- 4 Tbsp shortening
- 1 egg
- 3/4 cup milk

## Instructions

1. Sift dry ingredients. Work in the shortening.
2. Beat egg. Reserve one Tbsp for glazing. Combine remainder with milk.
3. Roll one half inch thick.
4. Place 2 inches apart.
5. Brush top with reserved egg.
6. Bake in hot oven, 400°F, about 20 minutes.

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4 tbsps. shortening

1 egg

$\frac{3}{4}$  cup milk.

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