



*...from our kitchen to yours*

## **Maltex Biscuits**

1/4 cup **Maltex**  
1 3/4 cups sifted flour  
3 teaspoons baking powder  
3/4 teaspoon salt  
6 tablespoons shortening  
2/3 cup milk

Preheat oven to 450F. Combine **Maltex**, flour, baking powder and salt in a large bowl. Cut in shortening until mixture resembles coarse meal. Stir in milk to make soft dough. Gather into ball; turn out onto lightly floured board and knead gently a few times. Roll out to about 1/2 inch thickness. Cut with biscuit cutter and place on ungreased baking sheet. Bake 10 to 12 minutes or until golden brown. Serve hot with butter.

