

SARA'S SHORELINE TEA BISCUITS

Ingredients

1 cup	all-purpose flour
1 cup	whole wheat flour
4 tsp.	baking powder
1 dash	salt
3 tbsp.	sugar
½ cup	plain yogurt
½ cup	milk
2 tbsp.	butter or margarine

Directions

1. Preheat the oven to 400 degrees.
2. Mix flour, baking powder, sugar and salt together in a mixing bowl.
3. In a separate mixing bowl stir together the yogurt, milk and butter or margarine.
4. Add the wet ingredients to the flour mixture, stirring gradually.
5. Mix until well blended. Be careful not to over-mix or the biscuits will be tough.
6. Turn the dough out onto a floured surface. Knead the dough 3 or 4 times. Pat down or roll gently with rolling pin until about one-inch thick.
7. Cut out shapes with a floured cutter or use a three-inch wide glass.
8. Place biscuit shapes onto an ungreased cookie sheet.
9. Bake in the oven for 10-15 minutes until biscuits are golden brown.
10. Take the biscuits out and turn the oven off.
11. Enjoy!

Serves 6.

