

Wright Brother Biscuits



The Wright brothers were known for their discoveries in aeronautics but did you also know they were excellent biscuit makers? Biscuit recipes haven't changed too much over time. Try this recipe with some butter and jam and you may feel like taking flight.

Prep Time: 20 mins **Cook Time:** 10 mins **Cool Time:** 10 mins **Total Time:** 40 mins

Ingredients

- 2 cups of all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup of cold butter
- ¾ cup of cold milk

Tools

- Pastry blender / Two forks
- Circle cookie cutter / Cup
- Parchment paper
- Ungreased Cookie sheet



Instructions

1. Preheat the oven to 450 and prepare a clean counter space.
2. Sift and lightly mix, flour, and baking powder.
3. Cut the butter into tablespoon sizes and add them into the flour mixture. Mix using a pastry blender. Or using two forks mix/break the butter into the mixture with X like motions or criss crossing the forks with butter together. the butter should pea size or smaller and incorporated in the mixture. Mixture should be crumbly.
4. Pour the cold milk and either using a wooden spoon or your hands mix until the dough holds it's shape. Do not over mix.
5. Lightly flour the counter space and place the dough on the counter. Knead the dough ball roughly 7 times.
6. Roll out the dough until ½ inch thick.
7. Using a circle cookie cutter or a open portion of a class cup cut out circles of the dough. Collect the remaining dough and repeat steps 5-7 until no dough is remaining.
8. Place the biscuits on the cookie sheet equally distanced and bake for 10 minutes.

Paired with Kids on the Square - Episode "Flying Part 1 & 2"

