Cheese Biscuits

For members in 9th and 10th grades only

2 cups all-purpose flour
3 teaspoons baking powder
¾ teaspoon salt
¼ or ½ cup sharp cheddar cheese, shredded
¼ cup shortening
¾ cup milk

**DIRECTIONS:**
Preheat oven to 450°. Sift flour and measure. Add baking powder and salt and sift together or stir together to mix.

Stir shredded cheese into flour mixture. Cut shortening into dry mixture with a pastry blender or two table knives until it is the constancy of coarse crumbs. Add milk and stir in with a fork.

Turn dough out on a lightly floured board or pastry cloth and knead just until smooth. Roll dough out about ½ inch thick and cut with a floured cutter.

Place biscuits on a lightly greased baking sheet and bake 10-12 minutes.

_Makes about 1½ dozen biscuits._