

3 ingredient biscuits

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Ingredients:

- 2 cups self rising flour
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ stick butter ($\frac{1}{4}$ cup)

Directions:

1. Place flour into bowl
2. add butter, use whisk to crumble butter, you can use a shredded, “cut” butter into flour, get it all crumbled up
3. Work biscuits before you add milk, after milk is added and you work the biscuits they will get hard
4. Add milk
5. Gently fold milk into flour and butter mixture
6. Add more flour if needed to get the right consistency, soft dough, not too wet and not too dry
7. Cut out biscuits with cutter
8. place in round pan or pie plate close together, almost touching
9. Let them rest 15 minutes before placing them into the oven.
10. Preheat oven to 415 degrees
11. Bake at 415 for fifteen minutes
12. Remove from oven and “paint” top of biscuits with butter stick.
13. If the biscuits touch while they are cooking it gives them height