



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Aunt Luweena's Potato Biscuits

3 cups all-purpose flour
1 1/2 tablespoons baking powder
1/2 teaspoon salt
1/3 cup sour cream
1 cup mashed potatoes
1 egg, beaten
3/4 cup milk
flour for dusting



Preheat the oven to 425 degrees.

1. Mix the flour, baking power and salt together in a large bowl. Set aside.
2. In another bowl, combine the sour cream, mashed potatoes, milk, egg, and mix together.
3. Make a well in the dry ingredients and pour in the wet ingredients all at once. Stir with a fork until well mixed.
4. Turn the dough out onto a floured counter and pat the dough with a floured hand into a 3/4-inch thick slab. Use a biscuit cutter to cut biscuits. Place biscuits on greased cookie sheet or cookie sheet that has been covered with parchment paper.
5. Bake for ten to twelve minutes or until they start to brown. Makes 14-15 nice light biscuits.

Note: My biscuits are shaped different because I used a rectangular cutter to cut mine out!!