

biscuit crust for meat pie

Biscuit Crust for Meat Pie

2 cups flour (all purpose)

3/4 teaspoons salt

3 tablespoons shortening (margarine)

5 teaspoons baking powder

3/4 cup milk

Preheat oven to 400. Sift flour and salt, cut in shortening. Add baking powder and mix lightly. Add milk all at once and mix to form ball.

Knead dough, form into ball. Flatten ball. Place over meat pie filling and score w/knife dipped in milk.

Bake 25 min then reduce temperature to 300 and bake 35 min more.