

### Donald's great-aunt's Tea Biscuits

Donald's aunt makes them with cheese or raisins, or plain (21 sept 2007).

#### Ingredients:

- 2 cups of flour
- 4 tsp baking soda
- 1 tsp salt
- 1/2 cup sugar (Donald's aunt only uses 1/4 cup sugar when making cheese buns)
- 1/2 cup margarine or butter
- 3/4 cup of milk
- Optionally: 1/2 cup raisins or 1/2 cup grated cheese

#### Equipment:

- oven set to 450F
- mixing bowl
- pastry blender
- measuring cup
- cutting board
- cookie sheet / baking sheet
- knife
- spatula / cookie lifter
- cooling rack

#### How to make the tea biscuits:

- Preheat oven to 450F.
- Mix dry ingredients.
- Use a pastry blender to work in margarine.
- If you are adding cheese, or raisins, add to dry mixture.
- Add milk and mix. The texture should be moist.
  - Handle dough as little as possible.
- Place dough on a floured surface, then flip over.
- Make a circle with the dough about an inch thick, and cut it into 8 or 16 pieces, depending on desired size of pieces.
- Bake at 450F for 15 minutes or until golden brown.
- Remove biscuits from cookie sheet and place on a cooling rack.

Really good when you first make them, lovely second day in toaster or microwave oven.

Donald's notes 20 April 2020: 2-1/4 cups flour; 1/4 cup sugar; 2" shot glass used to cut 23-24 units; should have taken out of the oven at 14 minutes

Donald's notes 25 September 2007: used ready mix flour and 2 tablespoons of baking powder, 1/4 cup sugar, added a cup of grated old cheese, 1 egg and up to a touch more than 3/4 liquid with milk, turned out nice, a touch of sweetness & well balanced with the salt from the cheese, and dough seemed a touch too moist; when a double batch was done with cranberries, needed a touch of extra salt, but not too moist; first batch may have had a touch too much liquid while the second seemed about right or a touch light)