

• Recipe from the Wiggins family  
Miocene pioneer family.

• an idea for lunch at the  
Old School house!

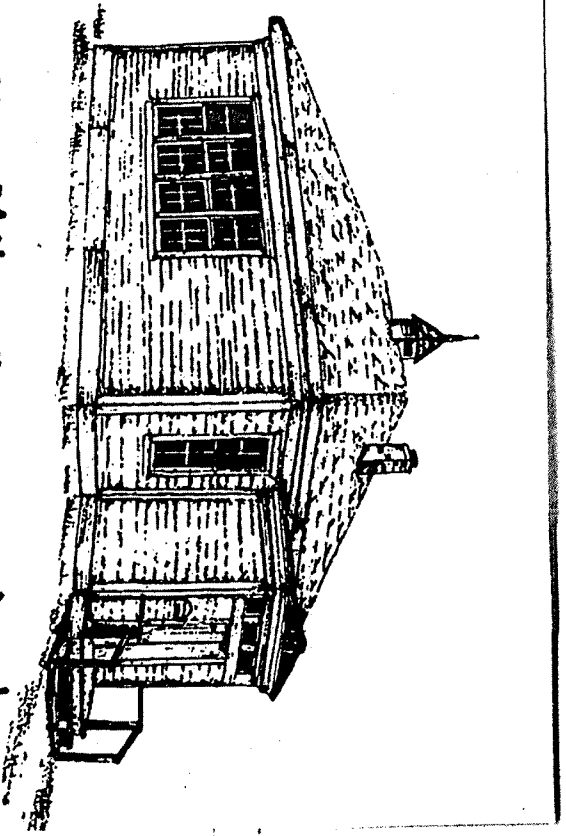
### BAKING POWDER BISCUITS

LORI WIGGINS

- 2 cups flour
- 1 tsp. salt
- 1 cup water or milk

- 4 tsp. baking powder
- 1/2 cup lard
- 1 cup grated cheese (optional)

Mix together flour, baking powder and salt (and cheese if you like). Using two butter knives or a pastry cutter, cut lard into the flour mixture. Add the water or milk. Stir with a fork until it forms a soft dough. Turn onto a lightly floured surface and knead gently 8 to 10 times. Roll or pat into desired thickness. Cut with cookie cutter (great fun for the kids). Bake in a 425 F oven for 12-15 minutes.



150 Mile House School

