

Tea Towel Biscuits

by Melissa Ringstaff



Okay, Ladies. Every vintage homemaker needs to know how to whip up a feathery batch of homemade biscuits. As a Southern girl, myself, I grew up eating these delicious bits of bread, heaven in your hand, throughout the week. Biscuits compliment almost any meal, any time of the day - including snacking. Now, my mother makes Pinch Biscuits and they cannot be beat. If I could find a large enough bowl I would make these as well, but have not had luck finding a vintage Tupperware bowl like the one she uses. So, I am sharing my recipe for what I call, Tea Towel Biscuits, with you and they are almost as good as Mommas.

Step #1: In a large bowl, measure out 3 cups of self rising flour. I like to use King Arthur Self Rising Flour. White Lily is recommended as well. You want your flour to be fluffy, so be sure to sift it, or fluff it real well with a spoon and then carefully spoon the flour into your measuring cup. There is no need to scrape the top off with a knife. You do not want too much flour, else you will have heavy biscuits!

Step #2: Cut in 1/2 cup of real butter (my favorite) or vegetable shortening. I use my own red- handled, vintage pastry cutter for this, or you can use a fork, or even your fingers. You want the butter to turn into pea size bits.

Step #3: Now, add 1 cup of milk, butter milk, or plain yogurt. Stir with a fork just until combined - don't over do it.

Step #4: Lay out your Tea Towel and sprinkle lightly with flour in the center - as you would the counter. Place your ball of dough in the center of the towel.



Step #5: Now, simply fold the towel over the dough and knead once. Do this in each direction, three or four times. If the dough is a little wet, you can sprinkle a bit of flour over the top to prevent sticking. Too much kneading will make your biscuits heavy and tough. You just want to bring the dough together.



Step #6: Pat your dough out into a circle about 1/2 inch thick.



Step #7: Use your vintage biscuit cutter or a glass to cut out your biscuits.



Step #8: Place each biscuit on your baking sheet about an inch apart. This recipe make about 12 biscuits.



Step #9: Bake at 450° for about 10 minutes or until lightly golden brown. You can brush the tops of each biscuit before baking with milk or melted butter for a glossy golden finish.



Step #10: Clean up is a snap, simply shake excess bits and flour into trash bin and toss the towel in the wash. The whole process, from start to pulling the biscuits out of the oven only takes 15 minutes!

While you are at it, make a double batch, and treat yourself to leftovers or tuck a biscuit with jam in your child's lunch. Serve with gravy, sliced tomato, sautéed squash, eggs, jam, honey, or just about anything. They are scrumptious!

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