

# PEI Tea Biscuits

Passed Down to the Bush Wife

Oven 425 F

Makes about 20 biscuits

4 C Flour

8 tsp. Baking Powder

1 tsp. Salt

8 T Canola Oil

1 1/C Milk (Canned milk is ok if you don't have fresh milk.)

*Note: You will need a small glass for cutting out the biscuits. My mother-in-law used a dedicated small tomato paste can with the label and top and bottom of the can removed.*

*The trick to these is to handle the dough as little as possible.*

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Place a piece of wax paper on the counter and place a mixing bowl on top of it. Mix the flour, baking powder and salt together.

Add the Canola oil and mix in.

Add the milk and mix in, but be careful not to over mix. Let this mixture sit for 10 minutes.

Lightly flower the wax paper and the baking pan. Scoop the batter out onto the wax paper and pat down until about ½ inch thick. Cut out the biscuits and place each one, four per row, onto the baking pan. Snug them up to each other. Place the shorter biscuits in the center. Re-flatten the leftover dough, and keep making as many biscuits as possible.

Place in the oven and bake for 12-15 minutes. Remove from the oven when some of the biscuits are lightly browned. (Not all of them will be.) Remove from the pan.

