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FOOD AND DRINK



Amy Stopnicki photo

Buttery, fluffy and delicious, these biscuits can be eaten right away, frozen for later, and served in a variety of ways.

BUTTER UP YOUR GUESTS WITH GOLDEN, BAKED BISCUITS

YOU CAN MAKE A SANDWICH WITH THESE BISCUITS, OR SERVE THEM WITH TEA AND JAM, WRITES AMY STOPNICKI



AMY STOPNICKI
Column

I love entertaining. It's one of the things that makes me happy in life. I also love when preparation for entertaining is easy to do.

This recipe for biscuits is just that. They are so delicious, delicate and buttery, and a really nice option for a home baked treat.

We enjoy them in many ways. We eat them as an egg sandwich, with cheese, or simply with a cup of tea and jam.

They freeze very well, and are best defrosted in your toaster oven if you need to make a tea party on a dime!

EASY BAKED BISCUITS

INGREDIENTS

- 3 cups all-purpose flour
- 2 1/2 tbsp sugar
- 1/2 tsp sea salt
- 4 tsp baking powder
- 1/2 tsp cream of tartar
- 3/4 cup cold butter
- 1 egg
- 1 cup 2% milk

INSTRUCTIONS

1. Preheat oven to 450°F.
2. Combine all dry ingre-

dients.

3. Add butter and cut into flour mixture until it resembles a sandy mixture.

4. Add the egg and milk.

5. Combine using a wooden spoon until all ingredients have come together.

6. Press dough down into a 3/4 inch thick rectangle.

7. Cut into 16 rectangles.

8. Place on a parchment-lined baking sheet.

9. Bake for 10 to 12 minutes or until the tops and bottoms are golden brown.

York Region resident Amy Stopnicki is an award-winning cookbook author, event planner, food blogger and mother of four. You can find her on Instagram at @amystopnicki or email her at amy.stopnicki@gmail.com.