

Recipe *Campbell House Museum Biscuits*

FROM This is the recipe Campbell House volunteers used for the
"Strawberries on the Lawn" Canada Day Strawberry Shortcake, July 1, 2010

2 cups (500 mL) all-purpose flour
2 tbsp (30 mL) granulated sugar
4 tsp (20 mL) baking powder
1 tsp (5 mL) salt
1/3 cup (75 mL) cold butter, cubed
3/4 cup plus 2 tbsp (200 mL) cold milk

Glaze:

1 large egg yolk
1 tbsp (15 mL) milk
Granulated sugar

Line rimmed baking sheet with parchment paper; set aside. Set oven rack to centre of oven; preheat to 425°F (210°C).

In large bowl, whisk together flour, sugar, baking powder and salt.

With pastry blender, cut in butter until mixture looks crumbly.

Drizzle milk over dry ingredients, at the same time tossing them with a fork to moisten them evenly. With floured hand, press this ragged dough into a disc.

Scrape out onto floured work surface. Knead gently, about 8 to 10 folds and turns to smooth dough. Let rest for 5 minutes.

Roll to scant 1-inch (2.5 cm) thickness. With floured 2-1/4-inch (5.25 cm) cutter, cut out rounds and arrange on prepared baking sheet about 1-inch (2.5 cm) apart. Gather scraps; roll and cut again. Gather up scraps; form into rough biscuit (this is the cook's biscuit).

Glaze: In bowl, mix egg yolk and milk. Brush over tops of biscuits. Sprinkle lightly with sugar.

Bake in centre of 425°F (210°C) oven until golden on top and bottom and well risen. Let cool on racks.

Makes about 12 biscuits plus the cook's biscuit to enjoy while still hot from the oven.