

## Campbell House Museum Biscuits

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.