

# Amish Baking Powder Biscuits



**6 Cups Flour**  
**½ Cup Instant Dry Milk Powder**  
**¼ Cup Baking Powder**  
**½ Cup Sugar**  
**2 tsp. Salt**  
**2 tsp. Cream Of Tartar**  
**1 Cup Butter**  
**1¾ Cup Buttermilk**

**Cut in butter with dry ingredients and add buttermilk. (You can substitute milk with vinegar or lemon juice added to milk to curdle it.) Now you can shape into rounds for baking or freeze on a cookie sheet and then wrap in plastic and keep in freezer until ready to bake. Bake 400° 15-18 minutes**

*Karen Schmitt*