**Panther’s Homemade Biscuits**

**2 cups all-purpose flour**

**1 T baking powder**

**1 t salt**

**1 T white sugar**

**½ cup cold unsalted butter, cut into small pieces**

**¾ cup milk**

**Combine flour, baking powder, salt and sugar in a bowl. Whisk together, set aside. Cut ½ cup of butter into small pieces. Add to flour mixture and using a pastry blender or fork, mix together. The texture should be coarse and crumbly. Using a spoon, add milk to the flour mixture and gently mix ingredients together forming a dough.**

**When all ingredients have been incorporated, pick up the dough and knead 2 to 3 times on a floured surface. Pat out the dough in a rounded rectangular shape about 3/4 inch thick. Using a biscuit cutter, cut out the biscuits and place them on a parchment lined cookie sheet. Bake for 10 – 12 minutes.**