

OH, AUNT JENNY, I'M  
SO FED UP ON ALL  
THOSE JOKES ABOUT  
BRIDE'S BISCUITS

AN' THERE'S NOT A WORD OF TRUTH  
IN 'EM. NOW, ANYONE CAN MAKE  
GOOD BISCUITS. JUST FOLLOW THIS SPRY  
RECIPE CAREFULLY AN' YOU'LL SEE!



2 cups sifted flour  
3 teaspoons baking  
powder  
 $\frac{1}{2}$  teaspoon salt  
5 tablespoons Spry  
 $\frac{3}{8}$  cup milk (about)

**SIFT** flour with baking powder and salt. . . . Cut in Spry until mixture is as fine as meal. . . . Add milk, mixing until a soft dough is formed. Knead lightly on floured board for about 20 seconds. . . . Roll to  $\frac{1}{2}$ -inch thickness. Cut with floured biscuit cutter and place on baking sheet. . . . Bake in very hot oven (450°F.) 12 minutes. . . . Makes 1 dozen biscuits.

### Baking Powder Biscuits

For Drop Biscuits, use about  $\frac{3}{4}$  cup milk and drop from spoon on bakin' sheet.

3 tablespoons Spry  
3 tablespoons butter  
 $\frac{3}{4}$  cup brown sugar,  
firmly packed  
 $\frac{1}{4}$  cup pecan halves  
1 recipe Baking  
Powder Biscuits  
(above)

**COMBINE** Spry, butter, and brown sugar. Spread muffin pans thickly with mixture. Put three pecans in bottom of each cup. . . . Roll dough into a rectangle  $\frac{1}{4}$ -inch thick. Brush with melted butter and sprinkle with  $\frac{1}{4}$  cup additional brown sugar. Roll like jelly roll and cut into 1-inch slices. . . . Place in muffin pans. . . . Bake in hot oven (425°F.) 20 to 25 minutes. . . . Makes 1 dozen.

### Pecan Rolls

Rich with butter-  
scotch flavor  
crunchy with nuts

*All measurements in this book are level*