

# Wholesome whole grain biscuits



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Photographs: Dieter

## OATMEAL DROP BISCUITS

*These crunchy biscuits make a nutritious breakfast treat, too—*

**1 cup all-purpose flour**  
**3 teaspoons baking powder**  
**½ teaspoon salt**  
**3 tablespoons shortening**

**1 cup quick-cooking rolled  
oats**  
**1 beaten egg**  
**⅓ cup milk**  
**2 tablespoons honey**

In mixing bowl, thoroughly stir the flour, baking powder, and salt. Cut in shortening till mixture resembles coarse crumbs. Stir in oats. Combine egg, milk, and honey; add all at once to dry mixture. Stir just till moistened. Drop by spoonfuls on greased baking sheet, making 6 large shortcakes or 10 smaller biscuits. Bake in 425° oven 12 to 15 minutes for shortcakes or 8 to 10 minutes for biscuits. If desired, serve shortcakes split, then filled and topped with sliced peaches and whipped topping. Makes 6 shortcakes or 10 biscuits.

**Pineapple with n**

