



**Let's make breakfast prepping more fun by including your kiddo! This recipe is not only tasty but also sensory as you combine your butter and dry ingredients.**

**Use these biscuits to create delicious grab-and-go sandwiches your little one will love.**

## INGREDIENTS:

- 2 cups flour
- 2 tsp white sugar
- 2 tsp baking powder
- 1 tsp salt
- 6 tbsp cold butter
- 1 cup cold milk

# Breakfast Biscuits

## HOW TO MAKE:

1. Cut your cold butter into small cubes and place it back in the refrigerator for at least 10 minutes to keep it cold.
2. Preheat your oven to 425 degrees and prepare your baking sheet with parchment paper.
3. Mix all of your dry ingredients into a large bowl.
4. Add your cold butter into the bowl and use your hands to crumble the butter into your dry ingredients.
5. Mix in your milk to create a soft dough.
6. Add your dough to a floured surface and create a rectangular shape.
7. Fold one side of your dough onto the other and gently flatten it down to create a rectangle again. Turn your dough and repeat four times to create our biscuit layers.
8. Using a glass cup or a 2-in cookie cutter, cut your biscuits out of the dough. You may need to reshape the dough into a rectangle again after your first 4-5 biscuits have been cut out.
9. Place your biscuits on your baking sheet and bake for 12-15 minutes. Allow your biscuits to cook before enjoying, or storing for later!