



James Madison's Favorite Baking Powder Biscuits

2 cups flour
2-½ tsp baking powder
¾ cup milk (about)

½ tsp salt
¼ cup butter, melted

Sift together in a wooden mixing bowl the flour, baking powder and salt. Pour the cooled melted butter into this dry mixture. Stir until mixture becomes grainy and resembles coarse corn meal. Make a well in center and add milk. Stir lightly until nicely blended. Mixture should be soft but not sticky. Dump out onto lightly floured board. Knead about 10 to 15 strokes. Pat or roll out to ¼ inch for thin crusty biscuits or ½ inch thick for soft biscuits. Cut with floured biscuit cutter or overturned water glass. Place on ungreased baking sheet. Bake at 450 degrees for 12 to 15 minutes or until golden brown. Makes about 16 biscuits.

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James Madison (1751-1836) was the 4th President of the United States who served his country in this position from 1809 to 1817. He was one of the most influential leaders at the Constitutional Convention and favored a strong central government. This great patriot collaborated with John Jay

and Alexander Hamilton in writing *The Federalist Papers*. He served in the Continental Congress, was Secretary of State under Thomas Jefferson, and is known today as the "**Father of the Constitution.**" Madison strongly supported the *Bill of Rights* and was the man who pushed it through Congress. James Madison outlived all of the other 54 Founders of our Republic. He once said this: "**We have all been encouraged to feel in the guardianship and guidance of that Almighty Being, whose power regulates the destiny of nations.**"