

Biscuits - Buttermilk
Shelley Francis - DFAIT/MAECI

Ingredients:

- 3 Cups self-rising flour
- 1/4 Teaspoon baking powder
- 1/8 Teaspoon baking soda
- 1 Teaspoon sugar
- 1 Cup vegetable shortening
- 1 Cup buttermilk

Instructions:

- Sift together dry ingredients
- Cut shortening into flour mixture with pastry blender until mixture resembles fine crumbs
- Stir in buttermilk and mix into a soft dough
- Turn dough on floured surface. Knead gently until smooth (1 minute)
- Roll dough into ¼ to ½ inch thick circle
- Cut with biscuit cutter dipped in flour and place dough on greased baking sheet
- Bake in 450° oven, 12 to 15 minutes

Makes 12 to 14 biscuits