

Buttermilk Biscuits

Ingredients:

3 c. all-purpose flour
1/4 tsp. baking soda
1/2 c. shortening
Melted margarine
4 tsp. baking powder
1 tsp. salt
1 1/2 c. buttermilk, do not substitute

Preparation:

Heat oven to 450 degrees.
Grease cookie sheet, lightly.
Combine flour, baking powder, soda and salt; blend well.
Using pastry blender or fork, cut in shortening until consistency of coarse meal.
Add buttermilk, stir with fork just until soft dough forms.
Turn dough onto floured surface; sprinkle lightly with flour.
Knead gently 10 to 12 times until no longer sticky.
Roll or press dough to 1/2 inch thickness, cut with 2 inch floured cutter.
Place biscuits 2 inches apart on greased cookie sheet.
Bake at 450 degrees for 10 to 14 minutes or until golden brown.
Serve immediately.
Makes 18 biscuits.