

BAKING POWDER STOVETOP BISCUITS

2 CUPS ALL-PURPOSE FLOUR (WHITE LILY)

3 TSP. BAKING POWDER

1 TSP. SALT

1/3 CUP CRISCO SHORTENING OR ROOM TEMP. BUTTER

1 1/2 CUPS WHOLE BUTTERMILK

If flour is lumpy, add it to a hand sifter with salt and baking powder and sift into a medium bowl.

If flour isn't lumpy, just add it to the bowl with baking powder and salt and mix well.

Blend Crisco, (or butter) and flour together with pastry blender, blending fork or with regular fork until shortening is pea sized. Add buttermilk a little at a time until all flour is incorporated into dough. Dough shouldn't be wet and sticky. (watch video tutorial to get an idea of what it should look like).

Note: Amount of buttermilk can vary depending on type you buy. Some are thin while others are thick. Place dough onto a floured surface. Sift flour on top then knead 5-7 times. Pat dough about 1/2 to 3/4 inch high. Cut out biscuits and place in a skillet. (instructions for type of skillet below)

YOUR SKILLET MUST HAVE A LID!

Iron Skillet- Grease cold skillet well with shortening before adding biscuits.

Non-stick skillet (preferred)- Do not grease, just add biscuits.

Put lid on biscuits, turn stovetop to med/low, wait for the lid to begin fogging up. Turn down to low. Cook for 10 minutes and check to see if it is brown. Using tongs flip biscuits and cook another 10 minutes. Add butter to skillet. Rub each biscuit in butter and lay butter side up on serving plate. Enjoy!