

Biscuits like Granny's

2 CUPS SELF-RISING FLOUR (WHITE LILY)

1 PINCH BAKING SODA

3/4 -1 CUP WHOLE BUTTERMILK

1/4 CUP CRISCO SHORTENING

Blend Crisco and flour together with pastry blender, blending fork or with regular fork until shortening is pea sized. Add a dash of soda and mix well. Add buttermilk a little at a time until all flour is wet. Just until blended not runny at all. *Note: Amount of buttermilk can vary depending on type you buy. Some are thin while others are thick.*

Sift flour out on counter and put out dough. Sift flour on top then knead 7-10 times. Pat dough about as high as biscuit cutter (3/4 to 1 inch high). Cut out biscuits and place in pan greased with shortening. Take buttermilk and pat tops of biscuits- bake at 450 degrees for 20 minutes. When done flip upside down to keep bottoms from sweating. Enjoy!

"Granny Benefield made 1 1/2 dia. biscuits in an 11x7 pan. She had a small side oven she always made her bread in...Tammy"