

## *Buttermilk Biscuits*

2 CUPS SELF-RISING FLOUR (SOFT WHITE WINTER WHEAT)  
1/4 CUP SHORTENING (CRISCO)  
PINCH OF BAKING SODA  
WHOLE BUTTERMILK (WATCH VIDEO FOR AMOUNT)  
EXTRA FLOUR IN YOUR SIFTER

IN A PYREX BOWL SIFT THE FLOUR THEN ADD SHORTENING. WITH A BLENDING FORK BLEND IN THE SHORTENING UNTIL IT IS PEA SIZE. ADD JUST ENOUGH BUTTERMILK TO BIND THE DOUGH TOGETHER. THICK AND STICKY! PUT OUT ON A WELL FLOURED SURFACE AND SPRINKLE WITH FLOUR. KNEAD THE DOUGH AROUND 10 TIMES BACK AND FORTH INCORPORATING MORE FLOUR. PAT OUT ABOUT 3/4 INCH HIGH AND CUT OUT WITH BISCUIT CUTTER. PLACE IN GREASED (WITH SHORTENING) PAN OR SKILLET AND BAKE IN THE OVEN AT 450 DEGREES FOR 20 MINUTES. PRE-HEATING THE SKILLET (IRON) IS OPTIONAL. CAN ALSO PLACE BISCUITS ON PARCHMENT ON A BAKING SHEET. PLACE BISCUITS CLOSE TOGETHER FOR SOFT SIDES OR FURTHER APART FOR CRUNCHY SIDES. ENJOY WITH BUTTER AND HOMEMADE JAMS OR GOLDEN EAGLE TABLE SYRUP. ENJOY