

Hoe Cake Biscuit

2 CUPS SELF-RISING FLOUR

1 PINCH SODA

1/8 CUP SHORTENING

4 TBSP. GRATED COLD

SALTED BUTTER OPTION: OMIT BUTTER-USE 1/4 C.

SHORTENING INSTEAD OF 1/8 CUP

1 1/2 CUP WHOLE BUTTERMILK



Add flour and soda to bowl. Blend in shortening with blending fork until shortening is about pea size. Grate



butter into bowl. Use a fork to toss together well. Add buttermilk. Mixture should be wet. Pour into a VERY well-greased 10" iron skillet. Grease skillet with shortening. Bake at 450 until good and brown. About 30 minutes. Flip upside down and cut in triangles like you would cornbread. Enjoy!

FAMILY FAVORITE:

"If making biscuits

intimidates you then this is your recipe! This is the fastest and easiest way to make biscuits and they are delicious! They are soft and great for biscuits and gravy...Chris"