

Sour Cream Biscuits

2 CUPS SELF-RISING WHITE LILY FLOUR
16 OZ. SOUR CREAM
1/2 CUP (1 STICK) SALTED BUTTER (ROOM TEMP)

Combine flour with butter with a blending fork until butter is about pea size. Add sour cream and mix until all flour is incorporated into dough.

Using a sifter, sift self-rising flour out onto counter. Put dough out on counter and fold dough at least 10-12 times add flour as needed to incorporate a little more flour into dough. Cut biscuits out with a biscuit cutter and place close together in a well-greased (with shortening) brownie pan.

Pan size: 9x9 or 7x11 Alum. Baking pan

Bake: 450 degrees until golden brown (about 15-20 minutes)

These biscuits are very soft and delicious. They taste a lot like a buttermilk biscuit without having to use buttermilk. This is great if you live in an area that doesn't have buttermilk available.

“After making these biscuits, they are my FAVORITE biscuit!” Tammy