



## Southern Mayo Biscuits

2 CUPS SELF RISING WHITE LILY FLOUR  
1 TBSP. SUGAR  
1/3 CUP MAYO  
1 CUP MILK  
1 TBSP. BUTTER MELTED  
(AND MORE FOR TOP OF BISCUITS)

Mix ingredients in a medium bowl.

Roll into 2 1/2" size rolls and place them on a greased baking pan or iron skillet.

**Tammy's Tip: Watch my video tutorial for rolling example or put dough out on floured surface roll out and cut biscuits with a biscuit cutter.**

Bake in 450-degree oven for 15 minutes. Take out; brush with butter and return for 5 more minutes. Biscuits will be golden brown. Flip upside down after removing from oven for bottoms to stay crunchy.