

Three Layer Biscuits

2 CUPS SELF-RISING FLOUR (WHITE LILY)
1 PINCH BAKING SODA
1/4 CUP CRISCO SHORTENING
2/3 - 3/4 CUPS WHOLE BUTTERMILK
(ADD A LITTLE AT A TIME)

Note: You may not need all the buttermilk.

Use a blending fork or pastry blender to combine flour, soda, and butter. Blend with fork until mixture is crumbly and shortening is pea size. Add buttermilk until combined. Use sifter with self-rising flour and flour counter surface. Place dough out onto floured surface. Sift flour onto top of dough.

Use your hands and turn dough 6-7 times folding it over and over. Now pat out about 1/4 " thin and fold so that it has 3 layers.

Pat to height of biscuit cutter (3/4" to 1" high). Cut out biscuits. Place in well-greased pan (I use an iron skillet or 11x7 aluminum brownie pan).

Pat tops with buttermilk and bake at 450 degrees until golden brown. Approx. 20 minutes.

Flip biscuits upside down when removing them from oven to keep from sweating on bottom.

"I prefer aluminum pans to bake my biscuits in."

-Tammy