

# BUTTERMILK BISCUITS

---

## *What You Will Need*

1/4 cup shortening     3/4 cup buttermilk  
1/4 cup cold butter     1/2 cup milk

---

*Yields 10 buttermilk biscuits*

- 1** Preheat oven to 450 degrees.
- 2** Pour flour mix into large bowl.
- 3** Add shortening and butter. Cut with pastry cutter until well mixed.
- 4** Pour in buttermilk and milk. Use wooden spoon to mix until blended.
- 5** Pour onto floured surface and bring dough together with hands, without overmixing.
- 6** Pat out dough to about 3/4 inch thick. Fold in half. Add mix-ins if desired. Repeat two times.
- 7** Using biscuit cutter, cut out your biscuits.  
*Hint: Do not twist your cutter. Mamma always said you get better biscuits that way. Mamma's always right.*
- 8** Bring the extra dough together again and fold once, pat out and cut.
- 9** Place on baking sheet and bake for about 10 minutes or until done.

