

# GLUTEN-FREE BISCUITS

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## *What You Will Need*

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

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*Yields 12 gluten-free biscuits*

- 1** Preheat oven to 400 degrees.
- 2** Pour gluten-free mix into large bowl.
- 3** Add shortening and butter. Cut with pastry cutter until well mixed.
- 4** Add eggs and milk. Mix until dough forms. It may be slightly sticky.
- 5** Dust counter with some additional gluten-free flour.
- 6** Roll out dough to about 1/2 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** Place on baking sheet and put in freezer for 15 minutes.
- 9** Bake for about 15 minutes or until done.

# NOTES

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