

Buttermilk Biscuits

Ingredients:

- 3 c. Self Rising Flour
- 1/2 c. shortening
- 1 1/2 c. Buttermilk (you can use regular milk and add 1 T. Vinegar)
- 1/4 butter, melted (optional)

Directions:

Preheat oven to 400.

Grease a baking pan well. (Slather it on so those biscuits will slide right off.)

First, mix your shortening and flour together just until it resembles grains of rice. (This can be also be done in the stand mixer.)

Next, add the buttermilk and mix just until blended. or if using a stand mixer mix it on low just until it forms a ball.

Now comes the fun part or at least that what my kids say.

Sprinkle a bit of flour on a clean work surface.

Scrape the ball of dough onto the floured surface.

Using a [biscuit cutter](#) or small glass, cut out the biscuits and place them on the greased pan. (You can also use a pizza cutter to cut them into squares.)

Brush the tops with melted butter, if desired.

Bake for 15 - 20 minutes or until browned.

Enjoy with butter, jelly, honey, molasses, or as [Biscuits 'N Gravy](#).