

Biscuits



2 Cups	Self-rising Flour
2 Tablespoons	Shortening
1 Cup	Buttermilk
1 Tablespoon	Shortening

1. Preheat oven to 450°F. Place 1 Tablespoon shortening on baking sheet. Place baking sheet in oven to preheat.
2. In large mixing bowl, combine flour and shortening. Using pastry cutter mix shortening and flour together until mixture looks like crumbs.
3. Make a well in the center and pour in chilled buttermilk. Stir just until the dough comes together. The dough will be very sticky.
4. Turn dough onto a floured surface, dust the top of dough with flour and gently fold dough over on itself 5 or 6 times. Roll dough into a 1 inch thick round. Cut out biscuits with a 2 inch biscuit cutter. Make sure to push straight down through the dough. Place biscuits on baking sheet so that they just touch.
5. Reform dough, working it as little as possible and continue cutting biscuits.
6. Bake until biscuits are tall and light gold on top, 15 to 20 minutes.



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