



## SAGE BISCUITS

- 2 Cups All Purpose Flour
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Sage
- 3 Tablespoons Shortening
- 3/4 Cup Buttermilk

## DIRECTIONS

1. Sift and measure flour, then add salt, baking powder, and baking soda; sift together.
2. Add sage.
3. Cut in shortening then add buttermilk.
4. Add an additional 1/4 cup buttermilk if the mixture is too dry.
5. Knead lightly.
6. Roll to 3/8 inch thick.
7. Cut with a biscuit cutter and place on baking sheet.
8. Bake at 475 degrees for 12 to 15 minutes.