



BUTTERMILK BISCUITS

- 2 Cups Sifted Flour
- 1/2 Teaspoon Baking Soda
- 2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1/4 Cup Cold Shortening
- 1 Cup Cold Buttermilk

DIRECTIONS

1. Sift flour, baking powder, baking soda and salt together.
2. Cut in shortening with a pastry blender.
3. Add the buttermilk and mix quickly.
4. Knead for a few seconds on a lightly floured board.
5. Pat out to 1/2 inch thickness.
6. Cut with a biscuit cutter.
7. Place in a greased pan close together.
8. Bake in a 450 degree oven for 12 minutes.