

Buttermilk Biscuits

Ingredients

2 1/3	C	Flour, self rising
8	tsp	sugar
1	stick	butter, frozen and shredded
1 1/3	C	Buttermilk, cold

Directions

Preheat oven to 425 degrees. Grease pan (9x9). Mix flour and sugar, add grated butter, stir to evenly coat. Add buttermilk and mix up. Place a cup of AP flour in a pan, put evenly sized balls of dough into pan and dust, coat, and shape – place in 9x9 pan. Bake at 425 for 25 mins, remove and brush with melted butter, cook for 5 more minutes to brown.