

HOMEMADE BUTTERMILK BISCUITS

2	CUPS	SELF RISING FLOUR (in the south we mostly use White Lily)
1	TSP	BAKING POWDER
¼	CUP	SHORTENING
½ to 1	CUP	BUTTERMILK
3 TO 4	TSP	MELTED BUTTER

Preheat your oven to 400 degrees F. grease a biscuit pan set aside. In a large bowl whisk together the flour and *baking powder*. *Cut in the shortening until crumbled, you can do this by using to knives, a fork or pastry blender.* Add the buttermilk a little at a time, stir until just wet enough but not to dry. Turn out onto a floured cutting board or counter top. Fold and knead no more than 5 times. Either pat out flat as you want them or roll out with a roller. Use whatever size of biscuit cutter you desire (I use a vegetable, or soup can with either both ends cut out of it or a vent hole punched in the other end). Cut out biscuits and place them on the biscuit pan letting the edges touch slightly. Then brush the tops with the melted butter, bake for 10 minutes or until golden brown. As soon as the biscuits are out of the oven brush with more melted butter. Enjoy with whatever you desire.....

(Note if you do not have Self-Rising Flour where you live, just use 2 cups all-purpose flour, 1 tablespoon baking powder, ¼ teaspoon Salt, ¼ teaspoon sugar, and omit the 1 teaspoon of baking Powder)