



## Southern Biscuits

5 cups self-rising flour (I used Martha White)  
2 cups buttermilk  
1/4 cup granulated sugar  
2 tablespoons baking powder  
1/4 pound (113 grams) cold shortening

Preheat your oven to 375 degrees F. Sift together the dry ingredients. Add the shortening and crumble together with the flour mixture until the shortening is in pea to marble sized pieces. Add the buttermilk in three additions, gently used your fingers to mix, until just combined.

Pat the dough on to a lightly floured surface. Gently roll the dough to 1 inch thick. Dip a 2 inch cutter into flour, then press into the dough to cut, pull straight up/out. Repeat to cut the about 16 biscuits.

Place on parchment lined baking sheet. Bake 12-14 minutes until golden brown. Brush with butter when just out of the over if desired.