



Brown Derby Sour Cream Raisin Biscuits

Yield: 2 doz

450°F

Baking sheet, fitted with parchment

These tender biscuits were served every Friday night at the Derby on Wilshire.

4 cups	all-purpose flour
1 tsp	cream of tarter
1 tsp	baking powder
1/2 tsp	baking soda
1 pinch	salt
1/4 cup	vegetable shortening
1 cup	raisins, seedless
1 cup	sour cream
1 cup	whole milk

1. In a large bowl, whisk flour, cream of tarter, baking powder, soda and salt. Using a blending fork, incorporate the shortening until well mixed. Add raisins, sour cream and milk. Adding additional milk until the mixture forms a soft ball. Pat out on a floured board, cut with a 1-inch biscuit cutter. Place on baking sheet close together; bake 12-15 minutes until lightly browned.