

# Old-Fashioned Buttermilk Biscuits



PREPARATION TIME

10 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

honey butter



Homemade biscuits are much less expensive than store-bought biscuits. Make several batches and freeze the extras for a fast and tasty addition to any breakfast, lunch, or dinner.

## SHOPPING LIST

• shortening • buttermilk

## ON HAND

• flour • baking powder  
• baking soda • salt

# Old-Fashioned Buttermilk Biscuits

## INGREDIENTS

- 1/4 cup shortening
- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup buttermilk

MAKES 10 BISCUITS

## COOK'N *Xpress*

- Shaping the dough balls will be a quick-and-easy task if you rub your palms first with a small amount of shortening.

## Make Ahead

You can prepare these quick and easy biscuits through step 3 up to 4 hours ahead.

## ◆ VARIATION

Add 2 tablespoons sugar to the dough. Bake as directed and you'll have sensational shortcake.

- 1** Preheat oven to 450°F. Melt shortening in a heavy ovenproof skillet.



- 2** Mix flour, baking powder, baking soda and salt in a bowl. Add buttermilk; mix well. Pour melted shortening into flour mixture; mix well.

- 3** Shape dough into balls. Arrange in skillet, turning to coat lightly with remaining shortening in skillet; flatten slightly.



- 4** Bake for 12 minutes or until golden brown. Serve immediately.