

## *Nana's Southern Buttermilk Biscuits*



There ain't nothing like a good ole southern homemade buttermilk biscuit with real butter slapped in it and some jelly. Or how about sharp cheddar cheese with crisps fried bacon? Hungry yet?

### ***Ingredients:***

1. 3 cups White-Lily Self-Rising Flour (Unbleached)
2. 6 tablespoons butter-flavored Crisco stick
3. 1 1/2 cups thick whole buttermilk

### ***Directions:***

1. Measure out your flour and pour in your mixing bowl and work in the shortening with a pastry blender.
2. Add the buttermilk all at once and stir quickly with a dough hook until flour is all dampened (incorporated).
3. Turn out onto a floured surface and pat out or use a rolling pin (floured) to 1" thickness (the least you handle the dough, the lighter the biscuits).
4. Cut with floured biscuit cutter and place on a greased baking sheet. (I prefer an Iron Skillet).
5. Let them stand for about 15 minutes, then bake in oven 500 degrees for 12- 15 minutes (or until golden brown).

### *Tips from Nana's Kitchen*

**Tip 1.** Pastry blenders are great for getting the shortening mixed in good.

**Tip 2.** Using a hook dough makes it easier on you, plus it mixes the ingredients up much better

**Tip 3.** If you don't have a pastry blender, no worries you can use the open end of a glass to cut out your biscuits. I just break off some dough and roll it up and then pat it out into the pan. *(You will need some extra flour to dust onto your hands, so the dough won't stick to you)*

**Tip 4.** Melt some real butter and brush over the biscuits when you take them out of the oven, then butter the insides too. So dang delicious!!

**REMEMBER:** *The less you handle the dough, the lighter the biscuits!*

*Happy Baking!*



