

Buttermilk Biscuits

Ingredients:

- 2 cups White Lily self rising flour (White Lily is best)
- 1/3 cup shortening
- 2/3 cup buttermilk
- Melted Butter

Directions:

1. Blend the flour and shortening together until the consistency of coarse bread crumbs.
2. Add buttermilk and mix and knead for about 1 minute until smooth and elastic.
3. Pinch off golf ball size chunks of dough, roll into balls and place on a baking sheet.
4. Press each ball down in the center to about 1 inch thick.
5. Bake for 8 to 10 minutes at 450 degrees.
6. Brush with melted butter when they come out of oven.

Servings: Makes about 8 medium sized biscuits.