

Flaky Buttermilk Biscuits

25 minutes

Warm, flaky, melt-in-your-mouth biscuits.

2 c. all-purpose flour
4 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

$\frac{2}{3}$ c. shortening
 $\frac{3}{4}$ c. buttermilk

8 biscuits

Heat oven to 425°. In large bowl combine flour, baking powder and salt. Cut in shortening until crumbly. Stir in buttermilk just until moistened. Turn dough onto lightly floured surface; knead

until smooth (1 min.). Roll out dough to $\frac{3}{4}$ " thickness. Cut into 8 (2") biscuits; place 1" apart on cookie sheet. Bake for 10 to 14 min. or until lightly browned.