



Momma Lucille's Buttermilk Biscuits

Ingredients

- 2 cups White Lily self-rising flour
- ¼ cup shortening
- ¾ cup buttermilk (plus a little extra if needed)

Directions:

1. Preheat oven to 450°F.
2. In a bowl, combine flour and shortening. Cut shortening in until the mixture resembles coarse crumbs.
3. Gradually add buttermilk, blending gently until the dough pulls away from the sides of the bowl. Add small amounts of buttermilk if needed.
4. Turn dough onto a lightly floured surface. Knead briefly, then flatten and fold dough over itself 3–4 times.
5. Pat or roll dough to about ½-inch thick.
6. Cut biscuits straight down — do not twist.
7. Place biscuits on an ungreased baking sheet with sides touching.
8. Bake for about 10 minutes, or until golden brown.

Cook Time: 10 min