

Old-Fashioned Buttermilk Biscuits

4 cups self-rising flour
1 tbs baking powder
1 tbs sugar
3/4 cup vegetable shortening
2 cups buttermilk

Directions

1. Coat large baking sheet with cooking spray
2. Mix flour, baking powder and sugar
3. Cut shortening into the mixture until crumbly
4. Add buttermilk and stir until dough forms
5. On a floured surface, roll out dough to a 1/2-inch thick
6. Stamp out biscuits with 2-inch cookie cutter
7. Bake 12-14 minutes at 400