

Buttermilk Biscuits

2 cups all-purpose flour

Heaping $\frac{1}{2}$ teaspoon salt

$3\frac{1}{4}$ teaspoon baking powder

$\frac{1}{2}$ tsp. baking soda

5 tablespoons, chilled shortening, lard, or butter, or a combination *

$\frac{7}{8}$ cup buttermilk

Sift the dry ingredients together into a large bowl. Add the cold shortening and work all through the flour with the fingertips. Every bit of flour should be combined with a bit of the fat. Add the buttermilk and stir vigorously until the dough forms a ball.

Turn the dough out onto a lightly floured surface. Knead lightly for 10 strokes. Stop just as soon as the dough begins to look smooth.

Pat the dough out to approximately an 8 x 7 x $\frac{3}{4}$ -inch rectangle. Cut into 2-inch rounds. Place on an ungreased sheet and bake in an oven preheated to 500° F. for 8 minutes, until lightly browned. Serve hot with lots of butter.

12 biscuits

* I use 4 tbsp cold butter, 1 tbsp frozen shortening.