

Grandma Smith's BISCUITS

Ingredients:

3 cups self-rising flour

1/2 cup Crisco

1 1/3 cup buttermilk

Directions

1. Pre-Heat oven to 475°
2. Grease the skillet with Crisco- get a paper towel and wipe out some Crisco from can and rub the Crisco into the skillet. No white should be seen. DO NOT OVER DO IT. A little goes a long way.
3. Measure out flour and Crisco into dry measuring cups
4. Mix Flour and Crisco together in a large mixing bowl using a pastry blender!!!
5. Mix until it is evenly mixed.
6. Measure out buttermilk into a liquid measuring cup.
7. Add buttermilk a little bit at a time and stir with a mixing spoon until completely mixed.
8. If it is sticky, add more flour. A little bit at a time until not sticky.
9. Lay out the dough on a piece of parchment paper that is lightly floured.
10. Pinch dough off and roll in a ball into your hands.
11. Place biscuits in skillet and lightly pat down on dough. (repeat until all dough is used) They can touch. Add all dough into one skillet, it will fit.
12. Bake at 475° for about 10-15 minutes until golden brown.

