



White Lily Light and Fluffy Biscuits

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

12

Description

This recipe for White Lily biscuits comes together so easily the light versatile biscuits are ready to eat in no time

Ingredients

- - 2 cups White Lily Enriched Bleached Self-Rising Flour or White Lily® Enriched Unbleached Self-Rising Flour - ¼ cup Crisco All-Vegetable Shortening - ¾ cup buttermilk - 2 tablespoons butter
- melted (Optional)

Instructions

1. Preheat the oven to 475 degrees F (245 degrees C). Place flour into a large bowl. Cut in shortening with a pastry blender or two knives until crumbs are pea-sized. Stir in buttermilk with a fork just until moistened. Turn dough out onto a lightly floured surface. Knead gently 5 to 6 times
2. just until a smooth dough is formed. Roll dough into a 7-inch circle with a thickness of 3/4 to 1 inch. Dip a 2-inch biscuit cutter in flour and cut out as many biscuits as you can. Gather dough scraps and roll together into a ball; pat out to the same thickness as before and cut out additional biscuits. Transfer biscuits to a baking sheet
3. spacing them about 1 inch apart. (For softer biscuits
4. arrange so the edges almost touch.) Bake in the preheated oven until golden brown
5. 8 to 10 minutes. Remove from the oven and brush butter over top. Recipe Tips You can substitute 2/3 cup of milk for 3/4 cup of buttermilk. To make garlic-cheese drop biscuits
6. stir in 1 cup of shredded Cheddar cheese before adding the buttermilk in Step 2. Drop by rounded tablespoonfuls onto the prepared baking sheet. Bake as directed above. Combine 1/4 cup melted butter and 1/4 teaspoon garlic powder to brush on warm biscuits.