



Best Buttermilk Biscuits

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

This recipe for the best buttermilk biscuits makes fluffy light and tasty biscuits

Ingredients

— - 2 ¼ cups self-rising flour - ¼ teaspoon baking soda - ½ cup butter-flavored shortening (such as Crisco) - 1 cup buttermilk

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Sift flour and baking soda together in a large bowl. Cut in shortening with 2 knives or pastry blender until mixture resembles coarse crumbs
2. making a well in the center. Pour buttermilk into well; stir until a soft ball forms. Turn dough out onto a lightly floured surface and knead for 2 to 3 minutes. Roll dough out into a 1/2-inch thick rectangle. Cut out 12 biscuits with a biscuit cutter; transfer to a baking sheet. Bake in the preheated oven until tops are light brown and sides begin to darken
3. about 10 minutes. Cool biscuits completely on a wire rack
4. about 30 minutes.