

Teena39s Overnight Southern Buttermilk Biscuits

Jacob · 28/09/2024

**Prep Time**

8 hrs

Difficult

Medium

Servings

8 hrs 35 mins

Description

Im a Southern girl and these are the ultimate buttermilk biscuits Theyre easy to make and the best part is you put the dough in the fridge the night before to let them rise extra high

Ingredients

— - 4 cups self-rising flour - 2 tablespoons white sugar - ? cup shortening - 2 cups buttermilk

Instructions

1. Sift together flour and sugar in a large bowl. Cut in shortening until mixture resembles a fine crumb or cornmeal texture. Stir in buttermilk with a fork until a soft dough forms. Turn dough out onto a floured surface
2. pulling off any pieces sticking inside the bowl. Gather dough into a ball and knead about 20 times
3. until smooth and elastic. Wrap in plastic wrap and refrigerate for 8 hours to overnight. Preheat the oven to 425 degrees F (220 degrees C). Working on a floured surface
4. roll or pat dough out to 1-inch thickness. Cut into rounds with a 2-inch biscuit cutter or the floured rim of a glass
5. by pressing straight down and up. Twisting the cutter will prevent biscuits from rising as high. Place biscuits about 1 inch apart on an ungreased baking sheet and allow to rest a few minutes. Bake in the preheated oven until lightly brown
6. 12 to 15 minutes. Cool on a wire rack. Serve warm.