

2 cups sifted Robin Hood Enriched Flour  
3 tsp. baking powder  
1 tsp. salt  
 $\frac{1}{4}$  tsp. soda

$\frac{1}{4}$  cup shortening  
 $\frac{3}{4}$  cup buttermilk or sour milk



## BUTTERMILK BISCUITS

**SIFT** . . . dry ingredients together, then cut in shortening until the consistency of meal.

**ADD** . . . milk and stir with a fork until milk is absorbed.

**TURN** . . . onto lightly floured board or pastry cover, and knead lightly for about 20 seconds.

**ROLL** . . . until desired thickness, making one sharp cut for each biscuit.

**BAKE** . . . in a very hot oven (450° F.) for about 10 minutes.

**YIELD** . . . about 1 dozen biscuits depending on size.

**NOTE** . . . if very crusty biscuits are desired roll the dough quite thin.