

Kentucky Biscuits

INGREDIENTS:

2 cups flour

1 1/2 tsp baking powder

1/2 tsp baking soda

2 tablespoons sugar

dash of salt

1/2 cup butter

3/4 cup buttermilk Don't have buttermilk? No prob, just add 1 or 2 Tbls of vinegar to milk.

INSTRUCTIONS:

Mix dry ingredients.

Cut in butter, add milk and knead into soft dough. Do not over knead!

Pat into a ungreased 6×6 pan. I use a pie pan myself so you can use whatever.

Cut into serving size portions before you cook.

Bake at 400' for 15 to 20 minutes or until done and golden brown.