Buttermilk Biscuits



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Recipe by: Laura Vitale

Makes 18 Biscuits

Prep Time: minutes Cook Time: minutes

Ingredients

- __4 cups of Self Rising Flour
- __1 tbsp of Baking Powder
- __1/2 tsp of Baking Soda
- __½ tsp of Salt
- __1/3 cup of Cold Unsalted Butter, cut into small cubes
- __1/3 cup of Cold Vegetable Shortening, cut into small pieces
- __1 ½ to 2 cups of Buttermilk
- __1/4 cup of Melted Butter

- 1) Preheat your oven to 400 degrees, line 2 baking sheets with parchment paper and set aside.
- 2) In a food processor add the first 4 ingredients and just blend it for 1 second to mix them.
- 3) Add the cold butter and shorting and pulse it until the texture is coarse and the butter and shortening are distributed well.



- 4) Wile pulsing add the buttermilk and mix it just until the dough comes together.
- 5) Roll the dough onto a lightly floured surface to about 1 inch thickness.
- 6) Using a biscuit cutter cut all the biscuits and place them on the parchment paper lined baking sheets.
- 7) Brush them with melted butter and bake them for about 15 to 20 minutes or until lightly golden.