

## Buttermilk Biscuits

|      |               |      |            |
|------|---------------|------|------------|
| 2 c. | flour         | ½ t. | salt       |
| 2 t. | baking powder | ¼ c. | shortening |
| ½ t. | baking soda   | ¾ c. | buttermilk |

In a bowl, combine the flour, baking powder, baking soda and salt; cut in shortening until the mixture resembles coarse crumbs. Stir in buttermilk; knead dough gently. Roll out to ½ inch thickness. Cut with a 2½ inch biscuit cutter and place on a lightly greased baking sheet. Bake at 450 for 10-15 minutes or until golden brown.

Yield: 10 biscuits