

# Quick Buttermilk Biscuits

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## **Ingredients**

1 cup shortening  
4 cups self-rising soft-wheat flour  
1 3/4 cups buttermilk

## **Directions**

Preheat oven to 425°. Cut shortening into flour with a pastry blender until crumbly. Add buttermilk, stirring just until dry ingredients are moistened.

Turn dough out onto a lightly floured surface, and knead lightly 4 to 5 times. Pat or roll dough to 3/4-inch thickness, cut with a 1 1/2-inch round cutter, and place on 2 lightly greased baking sheets.

Bake at 425° for 12 to 14 minutes or until lightly browned.

Freezing instructions: Place unbaked biscuits on pans in freezer for 30 minutes or until frozen. Transfer frozen biscuits to zip-top plastic freezer bags, and freeze up to 3 months. Bake frozen biscuits at 425° on lightly greased baking sheets 14 to 16 minutes or until lightly browned.