



Recipe for Buttermilk Biscuits

INGREDIENTS:

1 1/2 cups flour

1 1/2 teaspoons baking powder

3/4 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon sugar

3 tablespoons cold butter

3 tablespoons shortening

1/2 cup buttermilk



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DIRECTIONS:

Preheat oven to 400 degrees F.

In a medium bowl, sift together flour, baking powder, salt, baking soda, and sugar.

Using a pastry blender, cut butter and shortening into flour mixture until mixture is crumbly. Stir in buttermilk.

On a lightly floured surface, knead dough 3-4 times to incorporate ingredients and smooth dough.

(continued)

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-ups permission before trying out these recipes!





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DIRECTIONS:

Pat dough into a rectangle about 1-inch thick cut with 2-inch biscuit cutter into 8 rounds. Shape any excess dough into an additional biscuit.

Bake on ungreased baking sheet until biscuits are golden brown 10-15 minutes.



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Recipe for _____

Handwriting practice lines for the recipe title.

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