**BUTTERMILK BISCUITS**

**Ingredients:**

2 c. flour

1 Tbsp. baking powder

2 tsp. sugar

1/2 tsp. cream of tartar

1/4 tsp. salt

1/4 tsp. baking soda

1/2 c. shortening

1 c. buttermilk

1/4 c. flour for kneading and rolling biscuits

**Directions:**

1. Preheat oven to 450°.
2. In a bowl stir together flour, baking powder, sugar, cream of tartar, salt, and baking soda.
3. Cut in shortening with pastry cutter until mixture resembles course crumbs.
4. Make a well in center of dry mixture, then add buttermilk all at once.
5. Using a fork, stir just until moistened.
6. Turn the dough out onto a lightly floured countertop.
7. Quickly knead the dough by gently folding and pressing the dough for 10-12 strokes or until the dough is nearly smooth.
8. Using a rolling pin, lightly roll dough to 1/2 inch thickness.
9. Cut dough with a floured cutter, dipping the cutter into flour between cuts.
10. Place biscuits on an ungreased cookie sheet.
11. Bake for 10-12 minutes or until the biscuits are golden brown.
12. Makes 10-12 biscuits.