

Cast Iron Buttermilk Biscuits

2 cups + 2 Tbsp Self Rising Flour
1 + Tbs Sugar
1/3 cup shortening
1 1/2 cups Whole Buttermilk

Preheat oven to 450F

Add flour and sugar to a bowl and mix together. Add the shortening and cut it in until the mixture is crumbly. Add the whole buttermilk and mix until just combined. Do not over mix. This will cause a tough dough. Grease a cast iron pan. You can gently roll out the dough or flour your hands and make them but hand. The rustic version. Make six biscuits and place them in the pan. Top with melted shortening or melted butter.

Bake for 15-20 minutes @ 450F until light brown. Remove from the oven and remove the biscuits from the hot pan to cool.

