

HOMEMADE BISCUITS

Ingredients:

2 CUPS FLOUR

$\frac{3}{4}$ TSP SALT

3 TEASPOONS BAKING POWDER

3 LARGE FORK FULLS OF CRISCO

$\frac{1}{8}$ TSP SODA

$\frac{3}{4}$ CUP BUTTERMILK

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

SOMETIMES I FIND I HAVE TO POUR A LITTLE MORE MILK IN THE BATTER BECAUSE THEY WORK BETTER IF MOIST. I TURN THE DOUGH OUT ON A FLOURED BOARD AND WORK THE DOUGH BUT I TRY NOT TO GET THEM TOO HEAVY WITH FLOUR. CUT

BAKE AT 400 UNTIL PARTIALLY SET, TAKE OUT LET COOL AND FREEZE. THAW BEFORE BAKING AT 400



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Enabling Dreams

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