

## Old-Fashioned Biscuits

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### Ingredients:

2 c. all-purpose flour  
1 T. sugar  
4 tsp. baking powder  
1/2 tsp. salt  
1/2 c. shortening  
1 egg  
1/2 c. buttermilk

### Directions:

Preheat oven to 400°F.

Combine flour, sugar, baking powder, and salt in a large bowl. Using a pastry blender or two knives, cut in shortening until mixture resembles coarse crumbs. Whisk together egg and buttermilk in a small bowl then add to dry ingredients and mix well.

Turn dough out onto a lightly-floured surface and knead about 12 times. Roll out dough to about 1/2-inch thickness.

Cut out using a biscuit cutter. (If you don't have a biscuit cutter, a glass works well). Place biscuits on a greased baking sheet. Bake 10 to 14 minutes or until they are golden brown.

*Tip: If you don't have any buttermilk, add 1/2 tsp. vinegar to your milk. Stir and set aside for 5 minutes.*