

Buttermilk Drop Biscuits

Ingredients

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon baking soda
- 2 teaspoons sugar
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1/2 cup butter, margarine or shortening
- 1 1/4 cup buttermilk

Optional: Add 2 tablespoons finely shredded carrots, 1 tablespoon snipped parsley, 1 tablespoon chopped green onion.



Method

1. In a bowl, stir dry ingredients together.
2. Cut in butter, margarine or shortening to coarse crumb stage.
3. Add buttermilk. Stir until just blended.
4. Drop dough into Lodge Drop Biscuit Pan. Fill quite full.
5. Bake 15-18 minutes in 450 degree F oven. Serve warm.

Source: -- (7 servings)
