

# TIM FARMER'S COUNTRY KITCHEN

## BUTTER BISCUITS

*2 cups self-rising flour  
1/3 cup butter, softened  
3/4 cup buttermilk*

Mix together flour and butter until combined. Stir in buttermilk. Flour cutting board and roll out dough to desired thickness. Cut with cookie cutter and place on baking sheet. Keep biscuits from touching for crispy edges. Bake at 450 degrees for 10-12 minutes. Let rest on baking rack to cool.

