

# Tim Farmer's Country Kitchen

## **WEISENBERGER SCRATCH-MADE BISCUITS**

*2 cups Weisenberger Self-Rising Flour  
1/3 cup shortening  
3/4 cup buttermilk*

Mix together flour and shortening 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.



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