

White Lily Biscuits



Crisco® Original No-Stick Cooking Spray
2 cups **White Lily®** Self-Rising Flour
1/4 cup **Crisco®** All-Vegetable Shortening, chilled
2/3 to 3/4 cups buttermilk or milk

1. Heat oven to 500° F. Spray baking sheet with no-stick cooking spray.
2. Measure flour into bowl. Cut in shortening with pastry blender until lumps are size of peas. Blend in just enough milk with fork until dough leaves sides of bowl.
3. Turn dough onto lightly floured surface. Knead gently 2 to 3 times. Roll out dough to 1/2- inch thick. Cut using floured 2-inch biscuit cutter.
4. Place on prepared baking sheet 1-inch apart for crisp sides or almost touching for soft sides. Bake 8 to 10 minutes or until golden brown.

Makes 12 2-inch biscuits

