

Biscuit Demo-Steps--cut apart

- #1: Preheat oven to 415-425 degrees
- #2: Measure the flour 4 cups (self-rising)
- #3: Sift the flour
- #4: Cut butter into small cubes (1 stick)
- #5: Cut in the butter to the flour with pastry blender
- #6: Measure buttermilk (2+ cups)
- #7: Fold in buttermilk until consistent throughout
- #8: Roll dough (pat flat approx. 1" thick)
- #9: Cut out biscuits
- #10: Place biscuits in skillet (preheat 1st)
- #11: Brush with butter (2 tbsp, melted)
- #12: Place in/out of oven (10-15 minutes)