

## Buttermilk Biscuits

### Ingredients

2 cups all-purpose flour  
1 tsp salt  
1 tsp sugar  
2 tsp baking powder  
½ tsp baking soda  
¼ cup vegetable shortening  
¾ cup buttermilk

### Method

Combine the flour, salt, sugar, baking powder and soda, and the shortening in a mixing bowl and work the shortening into the flour with the back of a fork to form pea size pieces. Fold the buttermilk into the flour until the dough comes together.

Move the dough to a floured work surface and roll out to ½ inch thick and cut with a biscuit cutter. Place biscuits side by side in convectionware, lightly greased.

Secure the convectionware lid and place in a 400 degree oven for 15 minutes.