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# Best Ever Buttermilk Biscuits

*The Essential Southern Living Cookbook*

Preparation Time: 15 minutes

Start to Finish Time: 30 minutes

**2 cups all-purpose flour**

**2 teaspoons baking powder**

**1/4 teaspoon baking soda**

**1/4 teaspoon table salt**

**1/4 cup butter or margarine**

**1 cup nonfat buttermilk**

Preheat the oven to 400 degrees.

In a large bowl, combine the flour, baking powder, baking soda and salt.

Cut the butter into the flour mixture with a fork or pastry blender until crumbly. Add the buttermilk, stirring just until the dry ingredients are moistened.

Turn the dough out onto a lightly floured surface. Knead two or three times.

Pat or roll to a 1/2-inch thickness. Cut with a 1-1/2-inch round cutter. Place on a baking sheet.

Bake in the oven until the biscuits are golden, about 15 minutes.

Yield: 16 biscuits

## **Bread, Muffins**

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*Per Serving (excluding unknown items): 1420 Calories; 51g Fat (32.2% calories from fat); 34g Protein; 205g Carbohydrate; 7g Dietary Fiber; 133mg Cholesterol; 2602mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Non-Fat Milk; 9 1/2 Fat; 0 Other Carbohydrates.*