
Lou`s Love Biscuits

Lynn Baughman Asnip

Party Recipes from the Charleston Junior League - 1993

2 cups self-rising flour (unsifted)

2 teaspoons baking powder

2 tablespoons sugar

3/4 cup vegetable shortening

1/2 to 3/4 cup milk or buttermilk

Preheat the oven to 400 degrees.

In a medium bowl, combine the flour, baking powder and sugar. Add the shortening and cut into the dry ingredients, using a fork or pastry cutter. Pour in the milk and mix lightly (do not overmix).

Turn the dough out onto a floured surface and pat into a disc about 1/2 inch thick. Cut with a small biscuit cutter.

Bake until just beginning to brown, 12 to 15 minutes.

Serve plain or slice while hot and stuff with a small piece of country ham.

Yield: 24 biscuits

Breads, Muffins

Per Serving (excluding unknown items): 1485 Calories; 154g Fat (92.7% calories from fat); 0g Protein; 27g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 975mg Sodium. Exchanges: 31 Fat; 2 Other Carbohydrates.