

---

# Sour Cream Biscuits

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

**1/4 cup shortening**

**2 cups self-rising flour**

**1 container (8 ounce) sour cream**

Preheat the oven to 475 degrees.

In a bowl, cut the shortening into the flour with a pastry blender or fork until crumbly. Add the sour cream, stirring just until the dry ingredients are moistened.

Turn the dough out onto a lightly floured surface. Knead lightly for three or four times. Pat or roll the dough to 1/2-inch thickness. Cut with a two-inch round cutter. Place the biscuits on a lightly greased baking sheet.

Bake until golden brown, about 10 to 12 minutes.

Yield: 14 biscuits

**Bread, Muffins**

---

*Per Serving (excluding unknown items): 1831 Calories; 102g Fat (50.2% calories from fat); 32g Protein; 195g Carbohydrate; 8g Dietary Fiber; 102mg Cholesterol; 3298mg Sodium. Exchanges: 12 Grain(Starch); 1/2 Non-Fat Milk; 20 1/2 Fat.*