Biscuits - Granny's

Ingredients

- buttermilk
- salt
- self rising flour

Instructions

Buttermilk In a bowl with salt

Add Self rising flour and stir until thick
Put dough on wax paper and work. Just to take moisture out. Work too much they are packy
Pinch off and roll up.

Put in cast iron skillet which has enough oil to cover the bottom and grease the tops of biscuits with cooking oil.

Put in oven at 425° and cook 15 mins or until golden brown.

Notes

Recipe submitted by Katie Hutchins Martin.

This is how granny told me to make biscuits when I asked her on July 11, 2016.

There are really no other directions for her biscuits.

Summary

Yield: 12
Source: Granny's Recipe
Prep Time: 15 minutes
Category: Breads
Cuisine: American
Tags: Granny's recipe