**Southern Buttermilk Biscuits**

2 c flour plus ¼ c for kneading

4 tsp. baking powder

½ tsp. baking soda

¾ tsp. salt

2 Tbs. butter

2 Tbs. shortening (Crisco)

1 c buttermilk

Preheat oven to 450°F. In a large mixing bowl, combine flour, baking powder, baking soda and salt. Cut butter into flour with pastry blender. The faster the better. You do not want to butter to melt. Mix until it looks like small little pebbles. Make a well in the center and pour in the buttermilk. Stir JUST UNTIL THE DOUGH COMES TOGETHER. The dough will be very sticky.

Flour a surface on your counter with half of ¼ c flour and knead your dough over on itself 5 or 6 times. Use more flour if needed. Pat out the dough into a one inch thick round. Using your biscuits cutter, cut out several biscuits. Place biscuits on baking sheet sot that they just touch. Reform scrap dough, working it as little as possible and continue cutting out biscuits. Biscuits from the second pass will not be quite as light as those from the first. Bake until biscuits are tall and light gold on top, 15-20 minutes