

Wagon Train Biscuits

Ingredients:

- 2 cups flour
- 4 teaspoons sugar
- 2 teaspoons salt
- 1 teaspoon soda
- 4 teaspoons baking powder
- 2/3 cup (lard) shortening
- 2/3 cup buttermilk



Directions:

1. Preheat the oven to 450 degrees.
2. Measure all dry ingredients (flour, sugar, salt, baking soda, baking powder) and place into a large bowl.
3. Cut in shortening thoroughly with a fork or a pastry blender, until mixture looks like meal.
4. Measure out buttermilk, then stir into mixture. If dough is not pliable, add just enough buttermilk to make a soft, puffy, easy-to-roll dough.
5. Lightly flour the counter and round up the dough on the counter. Knead lightly 20 to 25 times, about 1 minute.
6. Roll out until $\frac{3}{4}$ inch thick with a rolling pin.
7. Cut with floured biscuit cutter (you could also use a glass).
8. Set aside 3 biscuits on a plate to be used on the Beef & Biscuit Bake.
9. Place on greased cookie sheet.
10. While the biscuits are in the oven, complete the Cleaning Checklist.
11. Bake in a 450 degree oven for about 10 to 12 minutes.
12. When biscuits are done, remove from oven using oven mitts and let them cool for 3-5 minutes before removing from the sheet or cutting them.