

# Biscuit Dough Recipe

–Marie Jones

Here is an approximation of Mother's Biscuit Dough Recipe:  
You can adapt ingredients after Trial and error.

One Large Bowl of **Sifted** Self-Rising Flour

One to two palm full of caned Crisco, Snow Drift or similar (Do not use Butter Tasting).

Buttermilk (start with a quart bottle you will not use it all)

## **Directions:**

Combine, Flour and Crisco in large bowl (Bread making Bowl, Large bowl to serve items such as Gravy Corn Green beans, etc.). Use either your hands to or bread making/Pastry Blender. (Has handle on one side a several rows of wires similar to a whisk on the other they are bow shaped.)

Once the mixture looks like fine looking dry pearls add buttermilk a little at a time until you get a soft ball of dough that hold together but is not dry and hard. Place out on a cloth that is on flat surface, sprinkle cloth and dough with flour. Use either hand or rolling pin to flatten and shape to size about  $\frac{1}{4}$  to  $\frac{1}{2}$  thick to make biscuit. If you're using for Cobbler, make about  $\frac{1}{2}$  or thicker, and size it to fit pan/dish cobbler will be in.

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