

## BUTTERMILK BISCUITS (from Shannon Lawlor)

4 cups flour

1/2 cup sugar

1/2 cup marg

7 tsp baking powder

1 tsp baking soda

2 cups buttermilk

Bake 425 degree for 10 mins.

Mix all the dry ingredients together. Cut in margarine, blend with a fork or until it's a bit like oatmeal. Add buttermilk last and blend only until mixed, do not overwork the dough. Put dough on floured countertop and press to about 2" thick. Cut into circles with a glass or cup size of your choice. Keep in mind they almost double in height rising in the oven while baking. Bake @ 425 degrees for 10 minutes. Let cool on countertop and enjoy with your favorite jelly!

