

Mom's Increda-Biscuits

I call these biscuits "Mom's Increda-Biscuits" because whenever my mom prepared them, I found them irresistible. These are the perfect biscuits to serve at dinner with butter and jam or at breakfast with a country sausage gravy. Either way, you won't go wrong. Easy to make. Impossible to resist.



INGREDIENTS

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 teaspoon baking soda, if using buttermilk
- 1/3 cup shortening
- 3/4 cup milk, or buttermilk

METHOD

1. Preheat oven to 425°F.
2. Sift dry ingredients together then cut in shortening until it forms pea-sized lumps.
3. Add milk then knead just enough so that the flour is incorporated. Do not over-knead.
4. Roll out dough to 3/4" thick and cut out with biscuit or cookie cutters, then place on non-greased cookie sheet or stone 1" apart.
5. Bake for 10 to 12 minutes or until generously speckled golden brown, serve hot.

Preparation

- Prep: 15 Minutes
- Bake: 10 Minutes
- Start to finish: 25 Minutes

Equipment

- Cupcake liners
- Muffin pan

NUTRITION FACTS

Servings: 6

Amount Per Serving

Calories: 274

Total Fat: 12.32g

Cholesterol: 9mg

Sodium: 696mg

Total Carbs: 33.77g

Dietary Fiber: 1.00g

Sugars: 1.81g

Protein: 5.03g

Source: Chris Mower (TheCookingDish.com) **Course:** Side

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Cuisine: North American : United States : Midwestern

(5 servings
10 biscuits)