Biscuits

Ingredients

- 240 grams all-purpose flour
- · 180 grams buttermilk
- 100 grams lard or shortening
- 1 tablespoon baking powder
- 1/2 teaspoon kosher salt

Instructions

- 1. Preheat oven to 450°F.
- 2. Sift flour, baking powder, and salt.
- 3. Cut in lard with a fork.
- 4. Add the milk, mixing with a fork, until the mixture comes together.
- 5. Roll 2/3" thick and cut with a biscuit cutter or mason jar ring (you'll get about 6).
- 6. Bake for about 10 minutes.