**Ma Maes Biscuits**

**Ingredients**

2 cups or 10 oz. all-purpose flour

4 teaspoons baking powder

¼ teaspoons baking soda

¾ teaspoon salt

2 tablespoons or 2 oz. shortening

1 cup or 8 oz. buttermilk, chilled

**Directions**

Preheat oven to 450 degrees

In a large mixing bowl, combine flour, baking powder, baking soda, and salt. Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs. (The faster the better, you don’t want the fats to melt.) Make a well in the center and pour in the chilled butter milk. Stir with wooden spoon just until the dough comes together. The dough will be sticky. Do not knead.

Turn dough onto floured surface, dust top with flour and gently fold dough over on itself 5 or 6 times. Press into a 1 inch thick round. Cut out biscuits with a 2 inch cutter, being sure to push straight down through the dough. Place biscuits on baking pan sheet so that they touch. Reform scrapes of dough. Working it as little as possible and continue cutting, gently handle and don’t over work dough, push an indentation in the center of the biscuit. (Biscuits from the second pass will be quit as light as those from first, but hey, that’s life)

Bake until biscuits are tall and light gold on top, 15 to 20 minutes