Biscuit Supreme

Red & White Checkered BHG Cookbook

450 degrees

3c flour

1T baking powder

1T sugar

1t salt

¾t cream of tartar

¾c cold butter

1 ¼c buttermilk

Mix dry ingredients in mixing bowl, cut in butter until crumbly. Make a well in the center and add buttermilk, stir with a fork until just moistened. Place dough on a floured surface and knead 4-6 times then roll out to ¾” thick, cut out biscuits and bake 10-14min.

For drop biscuits add ¼c whipping cream to the buttermilk.