

## Biscuits

2 cups self rising flour  
1/2 cup shortening (can substitute butter)  
buttermilk (enough to make dough)  
1/2 cup all purpose flour

Put self rising flour into bowl. Work shortening into flour until broken into small pieces. Mix in buttermilk until all flour is wet and makes a dough. Turn out on floured surface (all-purpose flour) Push down or roll until about 1/2 inch thick. Cut with biscuit cutter and place on non greased baking sheet. Bake at 450F for 20 minutes.

NOTE: It is very important to preheat your oven. You want the oven to be hot when you put the biscuits in. You can brush them with melted butter when done if you want.

## Cornbread

2 cups cornmeal mix (I use white lily)  
1 egg  
1/4 cup vegetable oil  
1 1/4 cup milk

Mix all ingredients together. Pour into greased 9x13 pan. Bake at 425F for 22-25 minutes.

NOTE: Make sure to preheat your oven.

If baking in cast iron, preheat the cast iron pan in the oven for 3 minutes. Coat with oil. Pour batter into hot skillet and place back in oven. Bake for 20 min.