

3  
3/4  
**Buttermilk biscuits**

**ROBINS DONUTS**

2 cups all-purpose flour  
1 tablespoon baking powder  
2 teaspoons sugar  
1/2 teaspoon baking soda

1/2 teaspoon salt  
1/3 cup vegetable shortening  
1 cup buttermilk

*cream of tartar*  
Mix together flour, baking powder, sugar, baking soda and salt.  
Cut in vegetable shortening with a pastry cutter until mixture resemble coarse crumbs.

*Ca*  
Add buttermilk. Mix until the mixture forms a soft dough and clings together in a ball. Turn out onto a floured board, knead until smooth, about 10 to 12 times.

*REST 5 MINS.*

*Calc*  
Roll out 1/2 inch thick. Using a three-inch cutter, cut out circles. Place on an ungreased cookie sheet about 1-inch apart.

*1 cup*  
*1 "*  
Bake 10 to 15 minutes at 450° F or until tops are golden brown.

*Spec*  
**Variations:** Before adding buttermilk to flour/shortening mixture, you may add: 1/2 cup raisins and 1/2 teaspoon cinnamon, 1 tablespoon chopped fresh dill, 1/4 cup shredded cheddar cheese, 4 slices of crumbled bacon and 1/3 cup chopped green onion.

*cahage - let stand & then pour over*

*1 mixture. Keeps 4-5 weeks*

*ery cup flour*

*aret*  
*5 cups*  
*at 13*

*ood*