

# 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.