

CopyCat Bob Evans Style Buttermilk Biscuits

Ingredients

2 cups self-rising flour
1¼ teaspoon baking soda
1¼ cup butter or 1/4 cup margarine
¾ cup buttermilk

Directions

Preheat oven to 425f or 220c.

In a medium mixing bowl stir together flour and baking soda.

With a pastry blender or two knives cut in butter or margarine until mixture resembles coarse crumbs. Make a well in center. Add the buttermilk all at once; stir until moistened.

Turn dough out onto a lightly floured surface. Quickly knead dough by gently folding and pressing dough 10 to 12 strokes or until nearly smooth.

Pat or lightly roll dough to 1/2-inch thickness. Cut dough with a floured 2-1/2-inch biscuit cutter.

Place biscuits 1 to 2 inches apart on a lightly buttered baking sheet.

Bake for 10 to 15 minutes or until golden.

Remove biscuits from baking sheet and serve hot.