

# CopyCat Biscuits

KFC

Buttermilk

## Ingredients

1/2 cup butter (or shortening) chilled  
2 1/2 cups self-rising flour  
2 1/2 teaspoons sugar  
1 teaspoon cream of tartar  
1 cup buttermilk  
2 tablespoons melted butter

## Directions

Preheat the oven to 425°F.

Cut the chilled butter or shortening into small cubes so that it will be easier to work into the flour.

In a medium-sized bowl combine the self-rising flour, sugar, and cream of tartar.

Add the cubed butter or shortening, and work it into the flour until it reaches a large sand grain texture.

Add the buttermilk, and mix until it is incorporated into the dough.

On a floured surface, turn the dough out of the bowl, and form it into a round shape.

Use a rolling pin to gently roll out dough to about 3/4 inch thick.

Use a biscuit cutter to cut out biscuits and place them on an ungreased cookie sheet.

Brush the tops of the biscuits with melted butter.

Bake for 12 to 15 minutes.