



Cornmeal Biscuits

Ingredients:

2 cups **OLD MILL Self-Rising Flour***

1 cup **OLD MILL Self-Rising White or Yellow Cornmeal***

1 teaspoon sugar

1/2 stick (1/4 cup) cold, unsalted butter

1/4 cup chilled shortening

1 to 1 1/4 cups chilled buttermilk

About 2 tablespoons butter, melted (optional)

Directions:

Preheat oven to 425°F. Line baking sheet with parchment paper. Cut butter into 1/2-inch-thick slices and place on a piece of wax paper; cut shortening into small pieces and add to the butter. Place in the freezer 5 minutes.

Meanwhile, combine flour, cornmeal, and sugar in a large bowl. Add the butter and shortening pieces and cut into flour mixture with a pastry blender until crumbly. Add 1 cup buttermilk, stirring just until dry ingredients are moistened. If needed, add additional tablespoons of buttermilk to make a soft dough.

Turn dough out onto floured surface and pat or roll to 1-inch thick. Fold dough over itself in 3 sections, starting with the short end, and pat or roll again to 1-inch thick. Cut out biscuits with a 2 to 2 1/2-inch round cutter, without twisting; place, sides touching, on the lined baking sheet.

Bake until lightly browned, 13 to 15 minutes. Remove from the oven; brush with melted butter, if desired. Makes 8 biscuits.

*Available online at Old-Mill.com or at The Old Mill Farmhouse Kitchen