

## Good as Hardee's Biscuits – Mary Jones

5 cups White Lily flour (self-rising)  
1 cup Crisco oil  
1 tsp soda  
1 tsp sugar  
1 pkg yeast in  $\frac{1}{4}$  cup lukewarm water  
2 cups buttermilk



Sift dry ingredients together; add oil and milk and then yeast mixture. Shape into ball on lightly floured board. Roll out to  $\frac{1}{4}$ " thickness. Cut with floured 2-inch biscuit cutter and place on a greased baking sheet. Brush tops with melted butter. Bake at 450 on bottom rack 8-10 minutes or until golden brown.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* February, 2019.