

Self-Rising Biscuits

10 February 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	15 min	15 min	14	\$0.07	105 kcal



There's something truly magical about the aroma of freshly baked biscuits wafting through your kitchen. These Self-Rising Biscuits are not only quick and easy to make, but they also deliver a delightful, fluffy texture that will have everyone coming back for seconds. Perfect for breakfast, brunch, o...

Ingredients

- ☐ ¾ cup milk
- ☐ 2 cups Gold self-rising flour
- ☐ ¼ cup shortening

EQUIPMENT Bowl, Baking sheet, Oven, Blender

Method

- 1 Heat oven to 450F. Lightly grease cookie sheet with shortening or cooking spray.
- 2 Place flour in large bowl.

- 3 Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until mixture resembles coarse crumbs.
- 4 Add milk; stir with fork until soft dough forms and mixture begins to pull away from sides of bowl.
- 5 On lightly floured surface, knead dough just until smooth.
- 6 Roll out dough to 1/2-inch thickness.
- 7 Cut with floured 2-inch round cutter.
- 8 Place biscuits with sides touching on cookie sheet.
- 9 Bake 10 to 12 minutes or until golden brown. Immediately remove from cookie sheet.
- 10 Serve warm.

Nutrition per serving

105	3 g	4 g	14 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.2 g · 8% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			0.7 g · 1% of daily needs
Sodium			5.5 mg · 0% of daily needs
Cholesterol			1.6 mg · 1% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/self-rising-biscuits-30900