



Suzi's Buttermilk Pepper Biscuits

Great with the Swiss Steak or just by their self!

Servings: 16 - 20 Biscuits

- 1 cup buttermilk
- 1/4 stick butter, melted
- 1/4 teaspoon Black Pepper (regular or course ground)
- 1/3 cup cold butter
- 1/2 teaspoon sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 2 cup self-rising flour



In a medium bowl, mix flour, baking powder, sugar, pepper and salt together using a fork; cut in cold butter until it resembles cornmeal. Stir in buttermilk all at 1 time just until blended. Do not over stir. Pat out to about 1/2 to 3/4 inch thick on a lightly floured board. Cut with biscuit cutters and place on a non-greased cookie sheet, bush tops with melted butter and bake for approximately 12 to 15 minutes at 450°F. Enjoy!



ANDY THORNAL COMPANY

336 Magnolia Ave.
Winter Haven, Fl 33880
(800) 499-9890 • (863) 299-9999

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AndyThornal.com