another version of SOUTHERN DISCUITS SOUTHERN DISCUITS League to Make, Can't Best the Flaste's Can't to Make of the Flas

1 cup 1-2-3 Gluten Free® Southern Glory Biscuit Mix 1/3 milk or buttermilk*
1 egg
3 Tbsp. shortening

- 1 Preheat oven to 375° F. Line a baking sheet with parchment paper.
- 2 Place Mix in food processor (if you don't have a food processor, you can use a heavy-duty mixer with paddle attachment). Add other ingredients. Pulse until dough just begins to come together into a ball. Add more buttermilk if needed.
- ③ Using your hands, roll biscuits into balls OR roll out dough and cut out rounds with biscuit cutter and place on parchment-lined baking sheet, leaving about 1/4" between them.
- 4 Bake for 20 minutes or until lightly browned. Baking times may vary with different appliances.

Thank you to Brenda D. from Covington, GA for submitting this recipe.

*TO MAKE YOUR OWN "BUTTERMILK": Add 1 teaspoon fresh lemon juice OR 1 teaspoon cider vinegar to 1/3 cup warm milk substitute. Let sit until it thickens and cools (about 25 minutes). Then use as you would buttermilk.

