



## FRANKO'S FAVORITES

### TALBOTT INN BUTTERMILK BISCUITS

Sift 3 cups all-purpose flour, 1 Tbsp. baking powder, ½ tsp. baking soda and ½ tsp. salt together in a bowl; cut in ½ cup lard with pastry blender or two knives. Add enough buttermilk to form a soft dough (1 to 1 ¼ cups), using as few strokes as necessary. Turn dough onto a lightly floured surface; pat or roll about ¾ inch thick. Cut into rounds using a lightly floured biscuit cutter. Place close together in a baking pan. Bake at 450 degrees 10 to 15 minutes or until biscuits are lightly browned.