

# Homestyle Biscuits

Rating: ★★★★★

Makes: 15 servings

## Ingredients

**2 cups** flour (all purpose)  
**2 teaspoons** baking powder  
**1/4 teaspoon** baking soda  
**1/4 teaspoon** salt  
**2 tablespoons** sugar  
**2/3 cup** buttermilk (low-fat)  
**3 tablespoons** vegetable oil  
**1 teaspoon** vegetable oil

## Directions

1. Preheat oven to 450 degrees Fahrenheit.
2. In medium bowl, combine flour, baking powder, baking soda, salt, and sugar.
3. In small bowl, stir together buttermilk and oil.
4. Pour over flour mixture and stir until well mixed.
5. On lightly floured surface, knead dough gently for 10–12 strokes.
6. Roll or pat dough to 3/4-inch thickness.
7. Cut with a 2-inch round biscuit or cookie cutter, dipping cookie cutter in flour between cuts.
8. Transfer biscuits to an ungreased baking sheet.
9. Bake for 12 minutes or until golden brown.
10. Serve warm.

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>100</b>	
Total Fat	3.5 g	5%
Protein	2 g	
Carbohydrates	15 g	5%
Dietary Fiber	0 g	0%
Saturated Fat	0 g	0%
Sodium	135 mg	6%