



# Bertie Anderson Biscuits

January 2022

# Biscuit Ingredients

- 40g of Lard (3 tablespoons)
- 600g of All-purpose Flour (4-3/4 Cups)
- 5g Salt (1 teaspoon)
- 110g Butter (one stick)
- 45g Baking Powder (3 tablespoons)
- 15g Baking Soda (1-1/2 tablespoons)
- 625g Buttermilk (2-1/2 cups)
- Bake time 22-24 minutes @ 223C (450F)



# Mixing Directions



1. Preheat oven to 450° with 12" cast-iron skillet containing the lard
2. Mix the dry ingredients in large bowl.
3. Cut the cold butter into ¼" square cubes.
4. Add butter to dry ingredients and cut or pinch in the butter.
5. Add buttermilk in small portions to the dry ingredients and mix gently for a sticky batter.
  1. If required, Add more Buttermilk to make batter sticky but not runny consistency.
6. Pour the melted lard from skillet into the batter and fold in gentle.
7. Prepare a work surface with flour.
8. Scoop 1/4 to 1/3 cup portions of batter onto flour work surface.
9. Form biscuit into a ball and flour and place into hot 12-inch cast-iron skillet.
10. Biscuits should be tightly arranged in hot skillet and bake 22 to 24 minutes at 450° F.
11. For a crispier bottom biscuits, add 1 teaspoon of lard (melted) in bottom of skillet before adding biscuits.

# Eating Directions



- Slice biscuit open and place one sausage patty – Consume with joy
- Slice 1 or 2 biscuits open and slather with cream gravy and sausage – Consume with joy
- Place one un-assaulted biscuit in small bowl and cover with melted butter and pure cane syrup – Consume with joy

## ***Definition:***

**Consume with joy** – (noun and adjective)

- ❖ To be placed in state of euphoria.
- ❖ Having brain tricked into thinking of being ushered to the pearly gates.
- ❖ Placed in a great slumber of happiness.
- ❖ Having a slight stomach pains and waking up with crumbs on shirt and others recognizing your sleeping in their presence.
- God bless all of you!