



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 dry ingredients in large bowl.
3. Cut Butter into $\frac{1}{4}$ " square cubes
4. Add Butter to dry ingredients and Cut or pinch in
5. Add Buttermilk in portions to the dry ingredients and mix gently for a sticky batter.
 1. If required, Add more Buttermilk to make batter sticky consistency.
6. Pour mix the melted Lard into the batter and fold in gentle.
7. Prepare a work surface with Flour and scoop $\frac{1}{4}$ to $\frac{1}{3}$ cup portions of batter onto Flour.
8. Flour each portion and form into a ball and place into hot cast-iron skillet.
9. Tightly form biscuits into 12-inch skillet and bake 22 to 24 minutes at 450° F
10. For a crispier bottom biscuit, add 1 teaspoon of melted Lard in bottom of cast-iron pan

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 – consumed with joy

Definition:

Consumed 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!