



#makeitcountchallenge
#sweepstakes

Quick Biscuit Soda

An easy recipe perfect for your Mother's Day breakfast.

— INGREDIENTS

- ✓ 2 cups all-purpose flour
- ✓ 1 teaspoon ARM & HAMMER™ Baking Soda
- ✓ 1 teaspoon cream of tartar
- ✓ ¼ teaspoon kosher salt plus more to dust over top
- ✓ 3 tablespoons organic vegetable shortening
- ✓ 1 cup buttermilk
- ✓ 1 egg

— INSTRUCTIONS

1. Preheat your oven to 450°F.
2. In a mixing bowl, combine all the dry ingredients and whisk together well for about a minute.
3. Add in the shortening and use a fork, pastry blender, or your fingers to work the shortening into the flour until the mix starts to look crumbly.
4. Add buttermilk and stir with a fork until combined. Do not overmix. The dough will be soft.
5. Flour a surface well and plop the dough in the middle. Flour the top of the dough and carefully shape into a rectangle about ½ inch thick.
6. Cut the biscuits with a floured biscuit cutter, cookie-cutter, a drinking glass, or a wide-mouthed jar. Do not twist the cutter into the dough; just push down and then up.
7. In a small bowl, whisk together the egg with a bit of water. Brush tops of biscuits with the mixture and sprinkle with salt.
8. Place the biscuits on a baking sheet and bake for 10-11 minutes or until the tops are lightly golden.
9. Serve immediately!