

TIM FARMER'S COUNTRY KITCHEN

Cracklin' Biscuits

2 cups Self Rising Flour
1/3 cup Lard
3/4 cup Buttermilk
1/3 cup Cracklins

Mix together flour and lard until combined. Pour in buttermilk and stir. Slowly add in cracklins so they are dispersed throughout. Roll out dough and cut into biscuits. Place on greased baking sheet, not touching for crispier biscuits. Bake at 450 degrees for 12 -15 minutes.

