



## Bojangles Biscuit Recipe

**Servings**  
12 servings

**Prep time**  
30 minutes

**Calories**  
199 kcal

### Ingredients

- 3 cups self-rising flour
- 3 teaspoons baking powder
- 2 teaspoons confectioners' sugar
- 1/2 cup shortening
- 1 1/4 cup buttermilk
- melted butter, as needed

### Directions

- 1** Preheat your oven to 450 degrees F.
- 2** In a large bowl, mix together flour, baking powder, and confectioners sugar.
- 3** Add shortening. With a spoon or knife, cut into the flour mixture until it is coarsely crumbled. Add buttermilk and stir gently.
- 4** Knead dough until smooth.
- 5** On a lightly floured surface, roll out your dough and use a biscuit cutter to form circles.
- 6** On a baking sheet, place your biscuits at least two inches apart. Bake in the oven for 12 minutes or until golden brown.
- 7** Take your biscuits out of the oven and brush over with melted butter.
- 8** Serve.